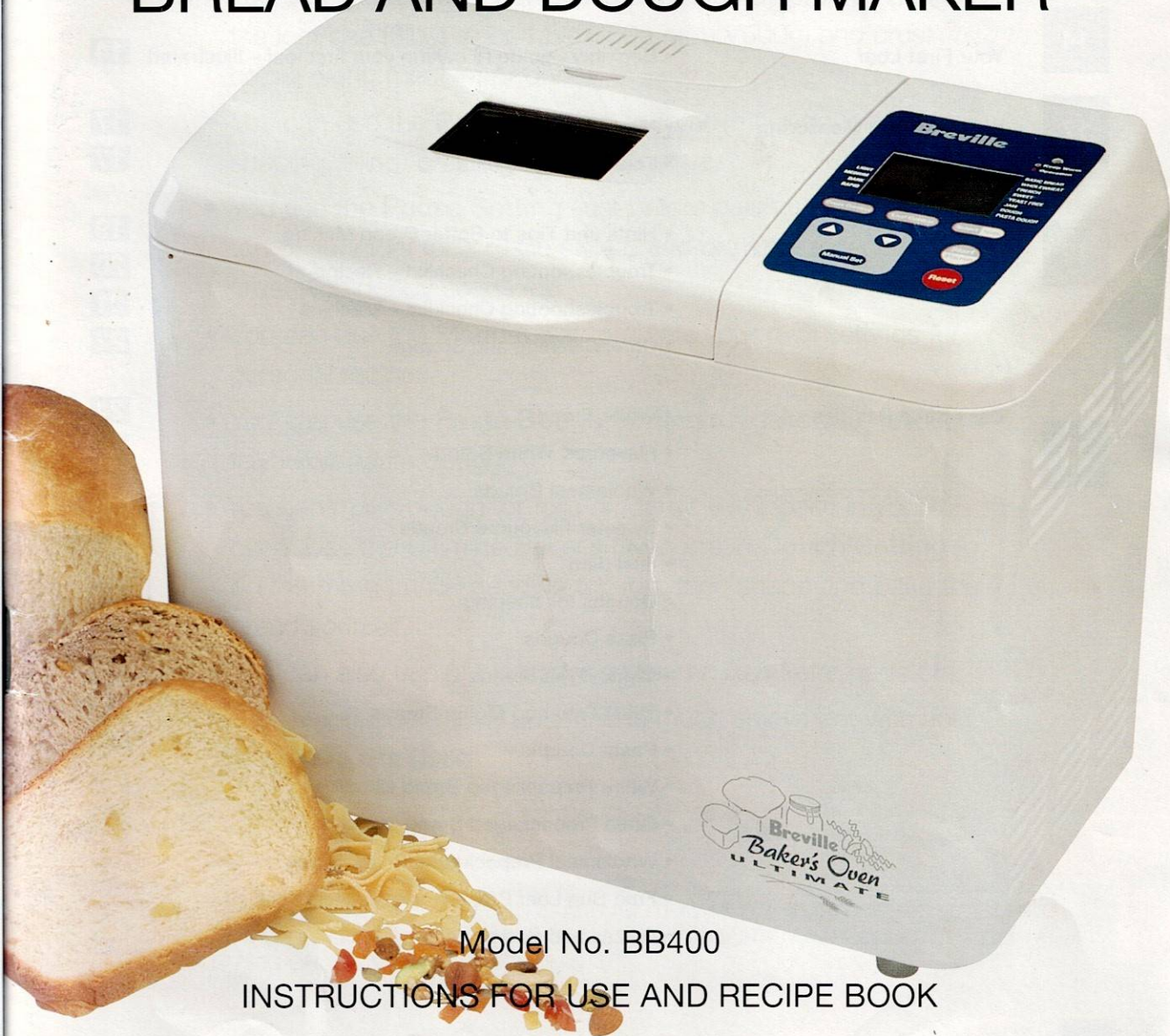


# Breville

## *Baker's* **ULTIMATE OVEN** BREAD AND DOUGH MAKER



Model No. BB400

INSTRUCTIONS FOR USE AND RECIPE BOOK



# Contents

|           |                                       |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
|-----------|---------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>4</b>  | <b>Safeguards</b>                     | <ul style="list-style-type: none"><li>• Before using your Ultimate Bakers Oven <b>4</b></li><li>• Important Safeguards <b>4</b></li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <b>5</b>  | <b>Ultimate Baker's Oven Features</b> | <ul style="list-style-type: none"><li>• Familiarising yourself with the Ultimate Bakers Oven <b>5</b></li><li>• Main Features of the Control Panel <b>6</b></li><li>• Using the Patented Dried Fruit/Nut/Herb Dispenser <b>8</b></li><li>• Using the Pause Button <b>8</b></li><li>• How to preset your Programmable Timer <b>9</b></li><li>• Manual Set for your personal recipes <b>10</b></li><li>• Bread and Dough Setting Selections <b>10</b></li><li>• Cycle time guide <b>12</b></li></ul>                                                                                                                                                                                             |
| <b>14</b> | <b>Your First Loaf</b>                | <ul style="list-style-type: none"><li>• Beginners guide to baking your first loaf – illustrated <b>14</b></li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>17</b> | <b>Weighing and Measuring</b>         | <ul style="list-style-type: none"><li>• Measuring up <b>17</b></li><li>• The Vital Ingredients <b>17</b></li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| <b>19</b> | <b>Hints &amp; Tips</b>               | <ul style="list-style-type: none"><li>• Hints and Tips to Better Bread Making <b>19</b></li><li>• Troubleshooting Checklist – Recipe <b>20</b></li><li>• Troubleshooting Checklist – Machine <b>21</b></li><li>• Care, Cleaning and Storage <b>22</b></li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                                |
| <b>23</b> | <b>Easy Bake Recipes</b>              | <ul style="list-style-type: none"><li>• White Breads <b>24</b></li><li>• Flavoured White Bread <b>26</b></li><li>• Wholemeal Breads <b>32</b></li><li>• Sweeter Flavoured Breads <b>36</b></li><li>• Just Jam <b>41</b></li><li>• Doughs for Shaping <b>43</b></li><li>• Pizza Doughs <b>47</b></li><li>• Gluten Free Breads <b>48</b></li><li>• Yeast Free and Muffin Breads <b>51</b></li><li>• Pasta Doughs <b>55</b></li><li>• White Prepackaged Bread Mixes <b>56</b></li><li>• Grain Prepackaged Bread Mixes <b>56</b></li><li>• Wholemeal Prepackaged Bread Mixes <b>57</b></li><li>• Fruit Bun Loaf Prepackaged Bread Mixes <b>58</b></li><li>• Glazes and Butters <b>59</b></li></ul> |



# Congratulations

On your purchase of your new Breville Ultimate Baker's Oven. We have endeavoured to design the Ultimate Baker's Oven with the 'Ultimate' in features and performance so that you, our valued customers will enjoy only the finest Breads, Jams and Pasta Dough.

With your new Ultimate Baker's Oven:

- You can automatically add dried Fruit/Nuts/Herbs at precisely the right time by using the **Patented Fruit/Nut/Herb Dispenser**.
- You can create many new types of breads by programming the loaf size (2lb/1kg or 1.5lb/750g or 1lb/500g) and crust colour (light, medium or dark).
- You can use the **Pause Setting** to remove the dough for shaping, filling, braiding and much more.
- You use the **Pause Setting** (just before baking) to score the top of your loaf for a rustic style bread or make a decorative crust with poppy seeds etc.
- You can use the **Manual Set** to create your own settings for personal recipes.
- You can use the **Pasta Dough Setting** to make your favourite flavoured pasta dough.
- You can make dough for rolls or loaves you'll bake in your oven. Use the Ultimate Baker's Oven bread **Dough Setting** to do the mixing and kneading for you, then shape and bake the bread yourself.
- You can also use pre-packaged bread mixes (refer page 56).

We wish you, your family and friends much enjoyment with your Ultimate Baker's Oven.



ALL RECIPES USE LOCAL INGREDIENTS AND AUSTRALIAN STANDARD METRIC MEASURING TOOLS (CUP, SPOONS AND WEIGHING SCALES) FOR ACCURACY IN PRODUCING A 2LB/1KG, 1.5LB/750G OR 1LB/500G LOAF OF BREAD.



# Before using your Ultimate Baker's Oven

## IMPORTANT SAFEGUARDS

When using the Ultimate Baker's Oven, we ask that, like any electrical appliance, you exercise a degree of care and adhere to the following precautions:

1. Read all instructions before operating your Ultimate Baker's Oven. Save these instructions for future reference;
2. Do not touch hot surfaces. Allow the Ultimate Baker's Oven to cool down before cleaning any parts. Use oven mitts when removing the hot bread pan;
3. Unplug from outlet when not in use and before cleaning;
4. To protect against electrical shock, do not immerse cord, plug or appliance, except bread pan and kneading blade, in water;
5. Close supervision is necessary when this appliance is being used by or near children; the appliance is not intended for use by young children or infirm persons without supervision;
6. Always operate your Ultimate Baker's Oven on a stable and heat-resistant surface. Do not use on a cloth-covered surface or near other flammable materials;
7. Avoid contact with moving parts;
8. Do not place anything on top of the lid. Do not cover the air vents whilst the machine is in use;
9. If supply cord, plug or actual appliance becomes damaged in any way return the entire appliance to the nearest authorised Breville service centre for examination and or repair;
10. Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted;
11. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven. Position the unit at a minimum distance of 10cm (4 inches) away from walls. This will help prevent the possibility of wall discolouration due to radiated heat;
12. This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors;
13. Do not pour any ingredients directly into the baking chamber. Place ingredients into the bread pan only;
14. Do not place hands inside the Ultimate Baker's Oven while in operation. Avoid contact with moving parts.
15. Do not leave the lid standing open for extended periods of time;
16. Do not pour any liquids into the Patented Dried Fruit/Nut/Herb dispenser;
17. Always make sure the kneading blade is removed from the base of the baked loaf prior to slicing.

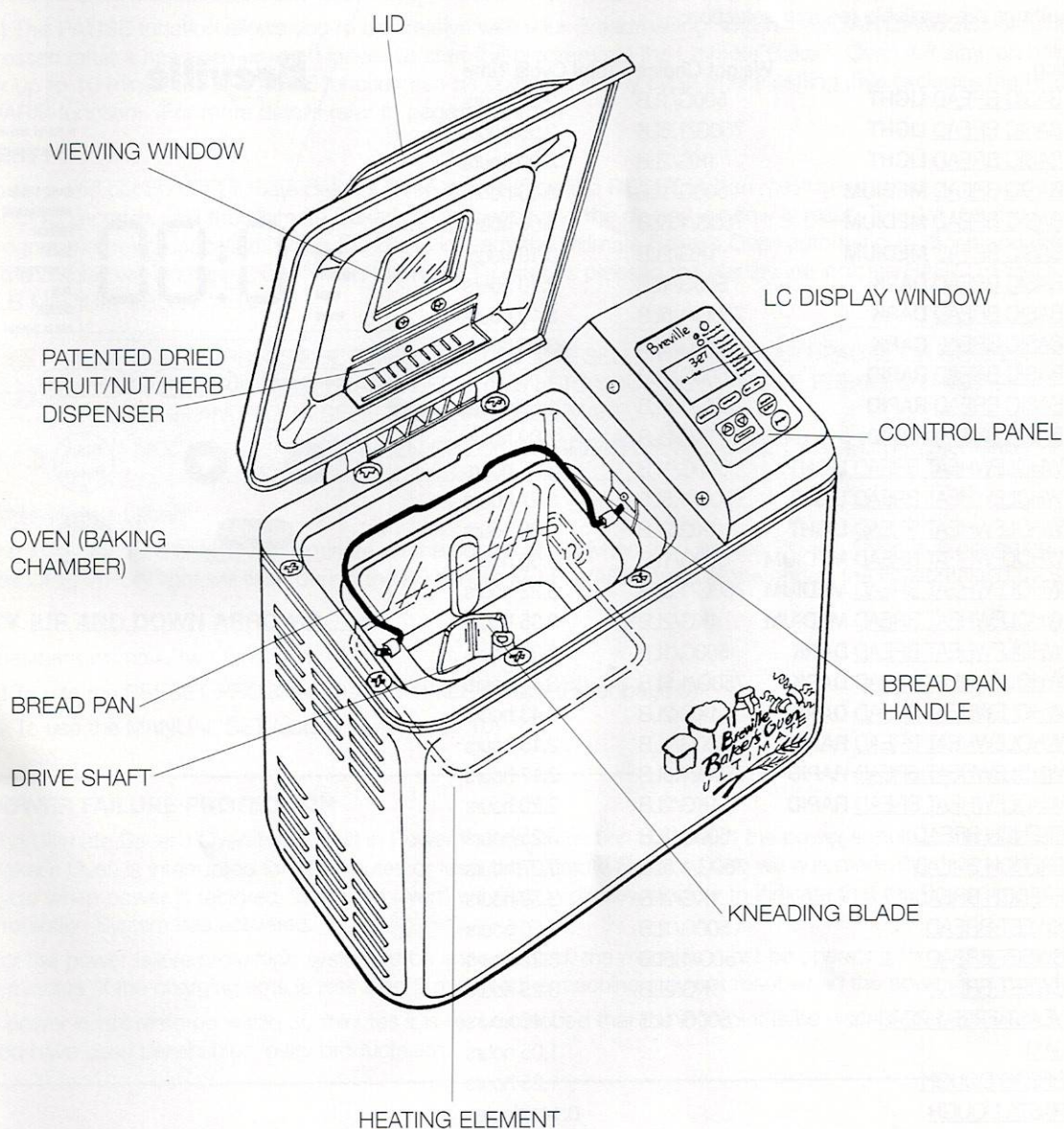


NOTE!

IT IS  
BAKED  
BY P  
LOCK



# Familiarising yourself with your Ultimate Baker's Oven



**NOTE!**

IT IS IMPORTANT THAT YOU INSERT THE BREAD PAN SECURELY INTO THE BASE OF THE BAKING CHAMBER TO ENABLE KNEADING BLADE TO OPERATE CORRECTLY. THIS IS ACHIEVED BY PLACING THE BREAD PAN ONTO THE UNIT AND PUSHING DOWN FIRMLY UNTIL THE PAN LOCKS INTO POSITION. (Refer to page 14, step 4.)



# Main features of the control panel

## 1. SELECT/NUTS

This button has two functions:

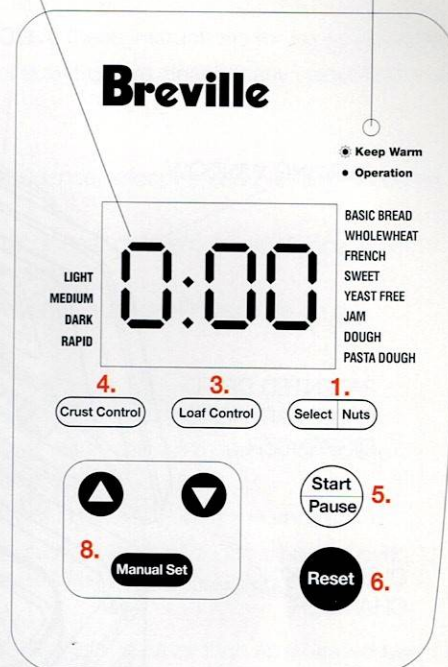
(a) To select the required setting. The following 34 automatic settings are available for your selection;

| Setting                            | Weight Choice | Total Cycle Time |
|------------------------------------|---------------|------------------|
| 1. <u>BASIC BREAD LIGHT</u>        | 500G/1LB      | 2.50 hours       |
| 2. <u>BASIC BREAD LIGHT</u>        | 750G/1.5LB    | 2.50 hours       |
| 3. <u>BASIC BREAD LIGHT</u>        | 1KG/2LB       | 3.00 hours       |
| 4. <u>BASIC BREAD MEDIUM</u>       | 500G/1LB      | 3.00 hours       |
| 5. <u>BASIC BREAD MEDIUM</u>       | 750G/1.5LB    | 3.00 hours       |
| 6. <u>BASIC BREAD MEDIUM</u>       | 1KG/2LB       | 3.10 hours       |
| 7. <u>BASIC BREAD DARK</u>         | 500G/1LB      | 3.10 hours       |
| 8. <u>BASIC BREAD DARK</u>         | 750G/1.5LB    | 3.10 hours       |
| 9. <u>BASIC BREAD DARK</u>         | 1KG/2LB       | 3.20 hours       |
| 10. <u>BASIC BREAD RAPID</u>       | 500G/1LB      | 1.59 hours       |
| 11. <u>BASIC BREAD RAPID</u>       | 750G/1.5LB    | 1.59 hours       |
| 12. <u>BASIC BREAD RAPID</u>       | 1KG/2LB       | 2.09 hours       |
| 13. <u>WHOLEWHEAT BREAD LIGHT</u>  | 500G/1LB      | 3.25 hours       |
| 14. <u>WHOLEWHEAT BREAD LIGHT</u>  | 750G/1.5LB    | 3.27 hours       |
| 15. <u>WHOLEWHEAT BREAD LIGHT</u>  | 1KG/2LB       | 3.30 hours       |
| 16. <u>WHOLEWHEAT BREAD MEDIUM</u> | 500G/1LB      | 3.30 hours       |
| 17. <u>WHOLEWHEAT BREAD MEDIUM</u> | 750G/1.5LB    | 3.32 hours       |
| 18. <u>WHOLEWHEAT BREAD MEDIUM</u> | 1KG/2LB       | 3.35 hours       |
| 19. <u>WHOLEWHEAT BREAD DARK</u>   | 500G/1LB      | 3.38 hours       |
| 20. <u>WHOLEWHEAT BREAD DARK</u>   | 750G/1.5LB    | 3.40 hours       |
| 21. <u>WHOLEWHEAT BREAD DARK</u>   | 1KG/2LB       | 3.43 hours       |
| 22. <u>WHOLEWHEAT BREAD RAPID</u>  | 500G/1LB      | 2.15 hours       |
| 23. <u>WHOLEWHEAT BREAD RAPID</u>  | 750G/1.5LB    | 2.17 hours       |
| 24. <u>WHOLEWHEAT BREAD RAPID</u>  | 1KG/2LB       | 2.20 hours       |
| 25. <u>FRENCH BREAD</u>            | 500G/1LB      | 3.25 hours       |
| 26. <u>FRENCH BREAD</u>            | 750G/1.5LB    | 3.27 hours       |
| 27. <u>FRENCH BREAD</u>            | 1KG/2LB       | 3.30 hours       |
| 28. <u>SWEET BREAD</u>             | 500G/1LB      | 3.20 hours       |
| 29. <u>SWEET BREAD</u>             | 750G/1.5LB    | 3.22 hours       |
| 30. <u>SWEET BREAD</u>             | 1KG/2LB       | 3.25 hours       |
| 31. <u>YEAST FREE BREAD</u>        | 500G/1LB      | 1.40 hours       |
| 32. <u>JAM</u>                     |               | 1.05 hours       |
| 33. <u>BREAD DOUGH</u>             |               | 1.25 hours       |
| 34. <u>PASTA DOUGH</u>             |               | 0.14 minutes     |

(b) To activate the Fruit/Nut/Herb Dispenser (Refer to page 8)

## 2. TIME DISPLAY WINDOW

## 7. OPERATION LIGHT



## 2. TIME DISPLAY

The time display

## 3. LOAF CONTROL

To select the FRENCH BREAD

## 4. CRUST CONTROL

To select the

## 5. START/PAUSE

This button

(a) Press the

(b) The PAUSE

pressed (after

for up to 10

WARM function

## 6. RESET

To stop and

for 5-10 seconds

programme

Time Display

2LB MEDIUM

NOTE!

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## 7. OPERATION LIGHT

The red OPERATION

The OPERATION

## 8. ▲▼ (UP AND DOWN)

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(a) To use the

(b) To use the

## POWER FAILURE

The Ultimate

Baker's Oven

cycle when p

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If power is no

you have used

NOTE! TOTAL CYCLE TIME DOES NOT INCLUDE THE COOLING OR AUTOMATIC KEEP WARM FUNCTION (refer to page 16 step 11)



## 2. TIME DISPLAY

The time displayed (in hours and minutes) is the time remaining until the selected setting is completed.

## 3. LOAF CONTROL

To select the loaf size – 500g/1LB, 750g/1.5LB, 1Kg/2LB – for the BASIC BREAD, WHOLEMEAL BREAD, FRENCH BREAD or SWEET BREAD Settings.

## 4. CRUST CONTROL

To select the Crust Colour or a Rapid cycle for the BASIC BREAD or WHOLEMEAL BREAD Settings.

## 5. START/PAUSE

This button has two functions:

(a) Press the **START/PAUSE** button to start the selected programme.

(b) The **PAUSE** function allows you to be creative with your Breadmaking. When the **START/PAUSE** button is pressed (after it has been pressed initially to start the programme) the Ultimate Baker's Oven will stay 'on hold' for up to 10 minutes. The **PAUSE** function can be activated in any cycle of any setting (this excludes the KEEP WARM function). (For more details refer to pages 8 and 9.)

## 6. RESET

To stop and cancel the Ultimate Baker's Oven in mid-cycle the **RESET** button must be pressed down and held for 5-10 seconds until the Ultimate Baker's Oven beeps and the display window is reset. This will result in the programme being cancelled. When the bread is ready the Ultimate Baker's Oven automatically stops and the Time Display will indicate '0:00'. When the **RESET** button is pressed the display will indicate BASIC BREAD 2LB MEDIUM CRUST '3:10'.



**NOTE!**

WHEN YOU PRESS THE TIMER ARROWS ▲▼, SELECT/NUTS, START/PAUSE OR RESET BUTTONS, YOU WILL HEAR A BEEP. THIS LETS YOU KNOW YOU'VE PRESSED HARD ENOUGH AND YOUR SELECTION HAS BEEN MADE.

DO NOT PRESS 'RESET' WHEN CHECKING BREAD AS THIS WILL CANCEL THE SETTING.

## 7. OPERATION LIGHT

The red OPERATION light will illuminate on the control panel when the Ultimate Baker's Oven is in operation. The OPERATION light will flash during the 60 minute KEEP WARM cycle at the end of the Breadmaking cycle.

## 8. ▲▼ (UP AND DOWN ARROWS)

These arrows have two functions:

(a) To use the PRESET PROGRAMMABLE TIMER feature (Refer page 9)

(b) To use the MANUAL SET feature (Refer page 10)

### POWER FAILURE PROTECTION

The Ultimate Baker's Oven has a built in Power Failure Protection System. If the power supply to the Ultimate Baker's Oven is interrupted for 30 minutes or less, the Ultimate Baker's Oven will automatically resume the cycle when power is restored. The word 'Alert' will flash in display window to indicate that the Power Failure Protection System has activated.

For the power failure protection system to be implemented, the machine must be operating for a minimum of 5 minutes (If the charging time is less than 5 minutes the machine may not reset when the power is restored.)

If power is not restored within 30 minutes it is recommended that the ingredients be discarded, particularly if you have used perishables, dairy products etc.

OPERATION LIGHT



BASIC BREAD  
WHOLEWHEAT  
FRENCH  
SWEET  
YEAST FREE  
JAM  
DOUGH  
PASTA DOUGH

1. Select Nuts

5. Start/Pause

6. Reset

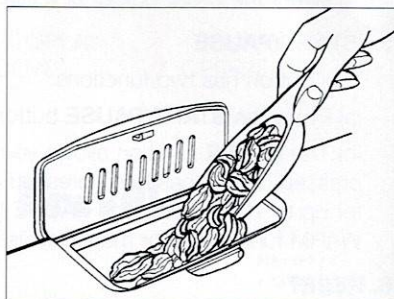


# Using the patented dried fruit/nut/herb dispenser

The patented dried fruit/nut/herb dispenser ensures your Ultimate Baker's Oven will automatically drop the dried fruit/nuts/herbs of your choice into the dough at exactly the precise time in the kneading cycle. This ensures that the dried fruit/nuts/herbs are not mashed into the dough.

The dispenser activates only on the BASIC BREAD, WHOLEMEAL BREAD and SWEET BREAD Settings. The capacity of the dried fruit/nut/herb dispenser is  $\frac{3}{4}$  cup of dry ingredients. If the ingredients exceed  $\frac{3}{4}$  cup, mound the ingredients above the dispenser opening. Lean the white dispenser door over the mounded ingredients, the white door should close as the ingredients fall through when the dispenser is activated.

Always ensure you push the **SELECT/NUTS** button immediately after the **START** button has been depressed, otherwise the dispenser will not release the contents.



**DO NOT POUR LIQUIDS INTO THE DRIED FRUIT/NUT/HERB DISPENSER.**

**NOTE!**

ALL GLAZE (GLAZED) FRUITS EG. CHERRIES, GINGER, PINEAPPLE ETC., INGREDIENTS MUST BE WASHED AND DRIED WELL ON PAPER TOWELLING BEFORE ADDING INTO THE DISPENSER.



**NOTE!**

DRIED FRUIT/NUT/HERB DISPENSER WILL NOT RELEASE ITS CONTENTS UNLESS THE **SELECT/NUTS** BUTTON IS PRESSED IMMEDIATELY AFTER THE **START** BUTTON HAS BEEN DEPRESSED.

## Using the Pause Button

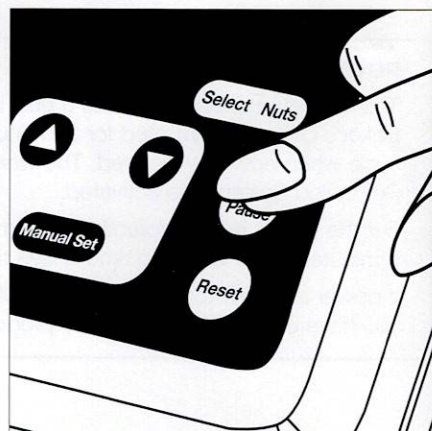
The Ultimate Baker's Oven has a horizontal traditional style loaf pan. This feature, in conjunction with the **PAUSE** setting allows you to be creative with bread making.

When you press the **PAUSE/START** button for the **PAUSE** function, the Ultimate Baker's Oven will stay 'on hold' for up to 10 minutes. You can activate the **PAUSE** function at any time, in any cycle. The **TIME DISPLAY** will flash the setting time remaining for 10 minutes, then the programme will resume. If 10 minutes is not sufficient time, the **PAUSE/START** button can be pressed again for another 10 minutes **PAUSE**. If the full 10 minutes **PAUSE** is not required press the **PAUSE/START** button to restart the programme.

**TRY THIS CREATIVE IDEA FROM OUR TEST KITCHEN:**

After 2nd Rise / Shape, press **PAUSE/START**:

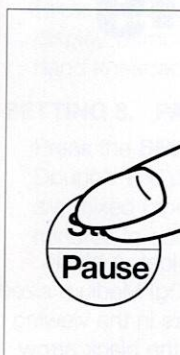
- 1) Remove bread dough from bread pan, roll out on a floured surface to a rectangle approximately 20cm x 30cm.
- 2) Top with 3 tablespoons tomato paste, 1 teaspoon Italian Mixed Herbs, 4 tablespoons chopped Salami, 2 tablespoons chopped black olives and 3 tablespoons grated tasty cheese.



3) Roll up length  
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Press **PAUSE**  
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## How prog

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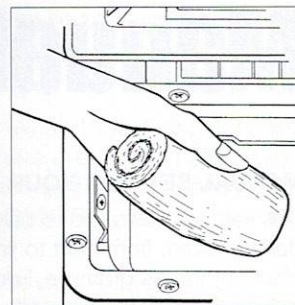
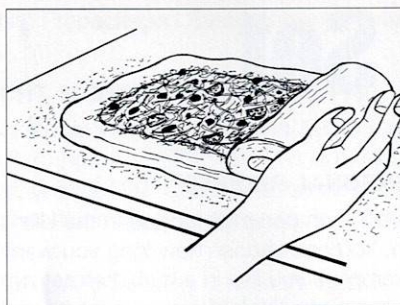




- 3) Roll up lengthwise, like a Swiss roll, tuck ends under, place in pan and return to the Ultimate Baker's Oven. Press **PAUSE/START** and the third rise will begin, followed by the bake cycle.

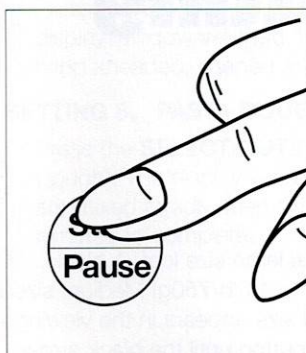
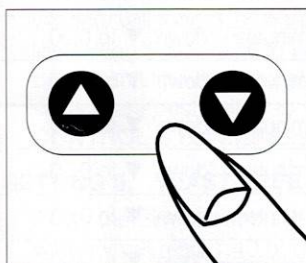
When the bake cycle starts, you can press **PAUSE/START** again, cut the top of the loaf in 2-3 places, brush with beaten egg or cold water, close the lid. Press **PAUSE/START** to re-start the programme.

The ideas for this feature are limited only by your imagination. Bread dough can be braided, made into Monkey bread, filled breads and more.



## How to preset your programmable timer

The Ultimate Baker's Oven preset timer lets you wake up to the aroma of fresh baked bread in the morning. The preset programmable timer allows you to set the timer up to 13 hours in advance before you require your baked loaf.



### STEP 1.

To bake a loaf of bread on the Basic Medium Bread setting using the preset timer follow steps 1-8 under the heading 'Beginners Guide to Your First Loaf' on pages 14 and 15

### STEP 2.

To preset the timer use the ▲▼ arrows on the control panel to enter the number of hours in which you want your bread to be ready. (The amount of time shown on the control panel will include the baking time). To set the time press the down ▼ arrow or up ▲ arrow the appropriate number of times until you see the number of hours and minutes displayed. Each time you press the ▲ arrow button the timer advances 10 minutes. Each time you press the ▼ arrow button the timer is set back 10 minutes. Hold down the ▲ or ▼ arrow buttons for speedier adjustments. The programmable timer cannot be used with the following settings: Yeast Free, Rapid, Jam, Dough or Pasta Dough.

For example before leaving for work at 8.00am you decide to make a loaf of White Bread and wish to have it ready for dinner at 6.00pm (10 hours later). Press the up ▲ arrow until 10.00 hours appears on the control panel. Press **START**. Your Ultimate Baker's Oven will begin making your bread at the appropriate time for it to be ready at exactly 6.00pm.

The programmable timer can not be used for all recipes. Individual recipes will specify if not suitable.

### STEP 3.

Press **START**. The colon (:) in the time displayed begins to flash, letting you know the Timer has started. The remaining time will count down in one minute increments. When the Time Display indicates '0.00', baking is completed.

If you make an error during or after your selection, press and hold **RESET**. The Timer will reset to BASIC BREAD 2LB MEDIUM CRUST '3:10' Setting and you can begin your selection again.



# Manual Set

## MANUAL SET: FOR YOUR PERSONAL RECIPES

This setting allows you to bake your own personal recipes in the Ultimate Baker's Oven, from start to finish. You can choose how long you want for each phase of the programme. For example if you live in a humid climate you can reduce the rise settings or if you like a crustier loaf, you can increase the baking time.

The memory of the Ultimate Baker's Oven will save and recall the last recipe programmed.

To operate:

Press **MANUAL SET** button for 1 second. Then follow the steps shown below starting with '1st press' through to '11th press'

Use the up ▲ and down ▼ arrows to increase or decrease the times. Refer to the chart on pages 12 and 13 for cycle time guide.

When you have finished, press **MANUAL SET** for a final time. The word SET will appear. Press **START/PAUSE** button to start.

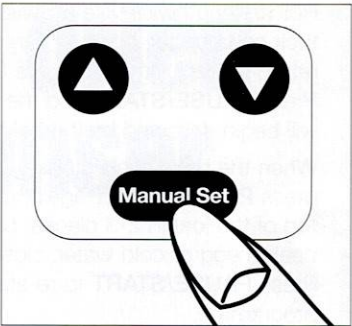
| OPERATION  | DISPLAY READING          | ACTION                                                                   |
|------------|--------------------------|--------------------------------------------------------------------------|
| 1st press  | Do you want nuts/add ins | Press 'up' ▲ arrow for 'yes', press 'down' ▼ arrow for 'no'              |
| 2nd press  | Pre-heat                 | Press 'up' ▲ arrow to enter time - maximum 60 minutes - 'down' ▼ to 0:00 |
| 3rd press  | Knead 1                  | Press 'up' ▲ arrow to enter time - maximum 10 minutes - 'down' ▼ to 0.00 |
| 4th press  | Knead 2                  | Press 'up' ▲ arrow to enter time - maximum 60 minutes - 'down' ▼ to 0.00 |
| 5th press  | Rise 1                   | Press 'up' ▲ arrow to enter time - maximum 99 minutes - 'down' ▼ to 0.00 |
| 6th press  | Punch Down               | Press 'up' ▲ arrow to enter time - maximum 30 minutes - 'down' ▼ to 0.00 |
| 7th press  | Rise 2                   | Press 'up' ▲ arrow to enter time - maximum 99 minutes - 'down' ▼ to 0.00 |
| 8th press  | Shaping                  | Press 'up' ▲ arrow to enter time - maximum 30 minutes - 'down' ▼ to 0.00 |
| 9th press  | Rise 3                   | Press 'up' ▲ arrow to enter time - maximum 99 minutes - 'down' ▼ to 0.00 |
| 10th press | Baking                   | Press 'up' ▲ arrow to enter time - maximum 99 minutes - 'down' ▼ to 0.00 |
| 11th press | Keep Warm                | Press 'up' ▲ arrow to enter time - maximum 99 minutes - 'down' ▼ to 0.00 |

The Pre-Programmed delay bake can be used with the Manual Set. Use the up ▲ and down ▼ arrows to set the elapsed time until finish after SET appears on the function display screen.

# Bread and dough setting selections

## SETTING 1. BASIC BREAD (LIGHT, MEDIUM, DARK OR RAPID)

Turn the unit on and the display window will read 3.10 hours — (2lb/1kg). This is the large size loaf. A black arrow will appear against the wording 'Basic Bread' and 'Medium' crust colour. For a (1.5lb/750g) Medium sized loaf or (1lb/500g) Small sized loaf, press **LOAF CONTROL** button until the required size appears in the viewing window. For a Light, Dark crust colour or Rapid setting, press **CRUST CONTROL** button until the black arrow aligns with the selected setting.



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## SETTING 6. J

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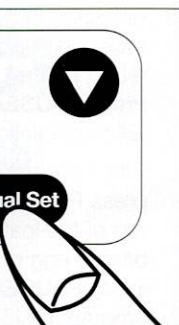
## SETTING 7. D

Press the SE  
display windo  
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## SETTING 8. P

Press the SE  
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minutes to co





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12 and 13 for

START/PAUSE

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Recipes in the White, Flavoured White, White Prepackaged Bread Mix and Gluten Free sections are best baked using the Basic Bread setting.

## SETTING 2. WHOLE WHEAT BREAD (LIGHT, MEDIUM, DARK OR RAPID)

Press the **SELECT** button once and a black arrow will appear against the wording 'Whole Wheat' and 'Medium' crust colour. The display window will read 3.35 hours. —(2lb/1kg). This is the large size loaf. For a (1.5lb/750g), Medium size loaf or a (1lb/500g), Small loaf, press **LOAF CONTROL** button until the required size appears in the viewing window. For a Light, Dark crust colour or Rapid setting, press **CRUST CONTROL** button until the black arrow aligns with the selected setting.

**THE WHOLE WHEAT (LIGHT, MEDIUM OR DARK)** setting is used for breads made with large amounts of whole wheat flour, rye or other grain flours. These settings have an inbuilt, 30 minute warming time, which allows the heavy wheat grains to absorb the liquid, soften and expand, thus providing better gluten development.

**THE WHOLE WHEAT (RAPID)** setting takes 2.20 hours to bake and both kneading and rising times shortened, therefore bread made from a mixture of flour types rather than 100% whole wheat are better suited to this setting. The individual recipes in the Wholemeal Bread and Wholemeal or Grain Prepackaged Bread Mix sections will nominate the loaf size setting most suitable.

## SETTING 3. FRENCH BREAD

Press the **SELECT** button twice and a black arrow will appear against the wording 'French'. The display window will read 3.30 hours – (2lb/1kg). This is the large size loaf. For a (1.5lb/750g), Medium sized loaf, or a (1lb/500g), Small loaf, press **LOAF CONTROL** button until the required size appears in the viewing window. The type of bread most suited, is one that is low in fat and sugar. The kneading time is shorter, rising time longer and the baking temperature higher all of which produce a harder, crusty crust and a chewier texture. **CRUST CONTROL** is not available when using this setting. The recipe most suited to this setting can be found in the White Bread section.

## SETTING 4. SWEET BREAD

Press the **SELECT** button three times and the black arrow will appear against the wording 'Sweet'. The display window will read 3.25 hours — (2lb/1kg). This is the largest size loaf. For a (1.5lb/750g), Medium sized loaf, taking 3.22 hours to bake, or a (1lb/500g), Small loaf, taking 3.20 hours to bake, press **LOAF CONTROL** button until the required size appears in the viewing window. The recipes in the 'Sweeter flavoured bread' section are best suited to this setting, due to the increased baking time and lower temperature. **CRUST CONTROL** is not available when using this setting.

## SETTING 5. YEAST FREE

Press the **Select** button four times and the black arrow will appear against the wording 'Yeast Free'. The display window will read 1.40 hours. Neither **LOAF CONTROL** or **CRUST CONTROL** are available in this setting. Mixtures that rely on baking powder or bicarbonate of soda as the raising agent in place of yeast are used, these can be found in the 'Yeast Free' section.

## SETTING 6. JAM.

Press the **SELECT/NUTS** button five times and the black arrow will appear against the wording 'Jam'. The display window will read 1.05 hours. This setting is designed to produced home made style jam, using seasonal fresh fruit. A variety of recipes can be found in the 'Just Jam' section.

## SETTING 7. DOUGH

Press the **SELECT/NUTS** button six times and the black arrow will appear against the wording 'Dough'. The display window will read 1.25 hours. When the cycle is complete the dough is removed from the bread pan, hand kneaded, shaped and baked in the conventional oven.

## SETTING 8. PASTA DOUGH

Press the **SELECT/NUTS** button seven times and the black arrow will appear against the wording 'Pasta Dough'. The display window will read 0.14 minutes. There is no rising time in this setting, the pasta ingredients are mixed rapidly, then either hand shaped or processed through a pasta extruder. This cycle takes 0.14 minutes to complete.



# Cycle time guide

## CHART SHOWING SEQUENCE FOR EACH 1.5LB/750G SETTING ONLY

Total Cycle Times for the **1LB/500g** and **2LB/1Kg** Settings vary only in the baking times, the prewarm, rising, etc, times remain the same. Times are approximate only and may vary slightly.

| Programme Process                            | Basic Light     | Basic Medium    | Basic Dark      | Basic Rapid     | Wholewheat Light | Wholewheat Medium | Wholewheat Dark |
|----------------------------------------------|-----------------|-----------------|-----------------|-----------------|------------------|-------------------|-----------------|
| PREWARM/REST                                 | –               | –               | –               | –               | 30 mins          | 30 mins           | 30 mins         |
| 1ST KNEAD                                    | 5 mins          | 5 mins          | 5 mins          | 5 mins          | 5 mins           | 5 mins            | 5 mins          |
| 2ND KNEAD                                    | 20 mins         | 20 mins         | 20 mins         | 20 mins         | 15 mins          | 15 mins           | 15 mins         |
| DISPENSER ACTIVATES AT                       | (2 hrs 33 secs) | (2 hrs 43 secs) | (2 hrs 53 secs) | (1 hrs 42 secs) | (2 hrs 45 secs)  | (2 hrs 50 secs)   | (2 hrs 58 secs) |
| 1 RISE                                       | 39 mins         | 39 mins         | 39 mins         | 15 mins         | 49 mins          | 49 mins           | 49 mins         |
| 1ST PUNCH DOWN                               | 10 secs         | 10 secs         | 10 secs         | 10 secs         | 10 secs          | 10 secs           | 10 secs         |
| 2ND RISE                                     | 25 mins 50 secs | 25 mins 50 secs | 25 mins 50 secs | 8 mins 50 secs  | 25 mins 50 secs  | 25 mins 50 secs   | 25mins 50sec    |
| SHAPE (use pause button for reshaping dough) | 15 secs         | 15 secs         | 15 secs         | 10 secs         | 10 secs          | 10 secs           | 10 secs         |
| 3RD RISE                                     | 49 mins 45 secs | 49 mins 45 secs | 49 mins 45 secs | 29 mins 50 secs | 44 mins 50 secs  | 44 mins 50 secs   | 44 mins 50 secs |
| BAKE                                         | 30 mins         | 40 mins         | 50 mins         | 40 mins         | 37 mins          | 42 mins           | 50 mins         |
| TOTAL CYCLE TIME                             | 2 hrs 50 secs   | 3 hrs           | 3 hrs 10 mins   | 1 hr 59 secs    | 3 hrs 27 mins    | 3 hrs 32 mins     | 3 hrs 40 mins   |
| KEEP WARM                                    | 1 hr            | 1 hr            | 1 hr            | 1 hr            | 1 hr             | 1 hr              | 1 hr            |



**NOTE!** TOTAL CYCLE TIME DOES NOT INCLUDE THE AUTOMATIC KEEP WARM FUNCTION (refer to page 16 step 11)

| Programme Process                            |
|----------------------------------------------|
| PREWARM/REST                                 |
| 1ST KNEAD                                    |
| 2ND KNEAD                                    |
| DISPENSER ACTIVATES AT                       |
| 1ST RISE                                     |
| 1ST PUNCH DOWN                               |
| 2ND RISE                                     |
| SHAPE (use pause button for reshaping dough) |
| 3RD RISE                                     |
| BAKE                                         |
| TOTAL CYCLE TIME                             |
| KEEP WARM                                    |



## IG ONLY

arm, rising, etc,

| Wholewheat Dark |
|-----------------|
| 30 mins         |
| 5 mins          |
| 15 mins         |
| (2 hrs 58 secs) |
| 49 mins         |
| 10 secs         |
| 25mins 50sec    |
| 10 secs         |
| 44 mins 50 secs |
| 50 mins         |
| 3 hrs 40 mins   |
| 1 hr            |

| Programme Process                            | Wholewheat Rapid | French          | Sweet           | Yeast Free   | Jam         | Dough        | Pasta   |
|----------------------------------------------|------------------|-----------------|-----------------|--------------|-------------|--------------|---------|
| PREWARM/REST                                 | 5 mins           | -               | -               | -            | 15 mins     | -            | -       |
| 1ST KNEAD                                    | 5 mins           | 5 mins          | 5 mins          | 3 mins       | 50 mins     | 5 mins       | 3 mins  |
| 2ND KNEAD                                    | 15 mins          | 20 mins         | 20 mins         | 6 mins       | -           | 20 mins      | 11 mins |
| DISPENSER ACTIVATES AT                       | (2 hrs 00 secs)  | -               | (3 hrs 05 secs) | -            | -           | -            | -       |
| 1ST RISE                                     | 24 mins          | 39 mins         | 39 mins         | -            | -           | 60 mins      | -       |
| 1ST PUNCH DOWN                               | 10 secs          | 10 secs         | 10 secs         | -            | -           | -            | -       |
| 2ND RISE                                     | 10 mins 50 secs  | 30 mins 50 secs | 25 mins 50 secs | -            | -           | -            | -       |
| SHAPE (use pause button for reshaping dough) | 10 secs          | 10 secs         | 5 secs          | -            | -           | -            | -       |
| 3RD RISE                                     | 34 mins 50 secs  | 59 mins 50 secs | 51 mins 50 secs | -            | -           | -            | -       |
| BAKE                                         | 42 mins          | 52 mins         | 60 mins         | 91 mins      | -           | -            | -       |
| TOTAL CYCLE TIME                             | 2 hrs 17 secs    | 3 hrs 27 mins   | 3 hrs 22 mins   | 1 hr 40 mins | 1 hr 5 mins | 1 hr 25 mins | 14min   |
| KEEP WARM                                    | 1 hr             | 1 hr            | 1 hr            | -            | -           | -            | -       |

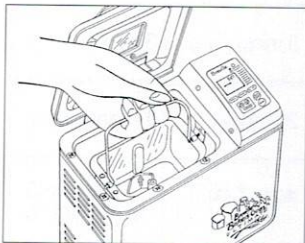
(refer to page



# Beginners guide to your first loaf

The following instructions are to be used when making Bread, Dough or Pasta recipes from the recipe section in this book. All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and measuring scales), for accuracy in producing a 2lb/1kg, 1.5lb/750g or 1lb/500g loaf of bread.

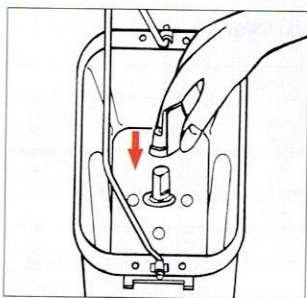
Before making your first loaf, remove any promotional stickers from the Ultimate Baker's Oven. DO NOT remove the Ultimate Bakers Oven logo label.



## STEP 1.

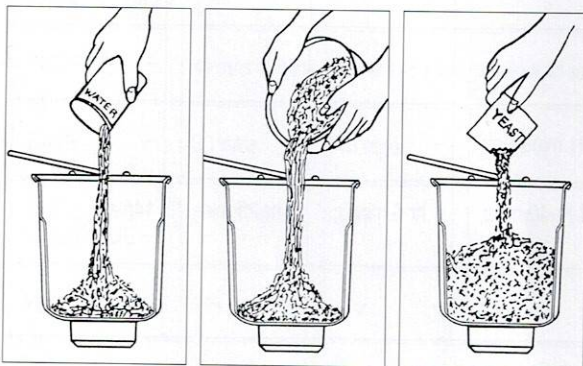
Open the lid and remove the bread pan from the Ultimate Baker's Oven by holding handle and lifting straight up. Always remove Bread pan from the Ultimate Baker's Oven before adding ingredients to ensure no ingredients are spilt into the baking chamber and on the element.

Before using for the first time we recommend you wash the inside of the bread pan and the kneading blade in hot soapy water and dry thoroughly.



## STEP 2.

Insert the Kneading Blade. It is important that the kneading blade is properly mounted on the shaft in the base of the bread pan by aligning the flat edge on the inside of the kneading blade with the flat side of the shaft. If the blade is not seated correctly, ingredients may not be mixed and kneaded properly. Before inserting the kneading blade ensure that there are no crumbs attached to the shaft inside the bread pan or inside the hole in the kneading blade.



## STEP 3.

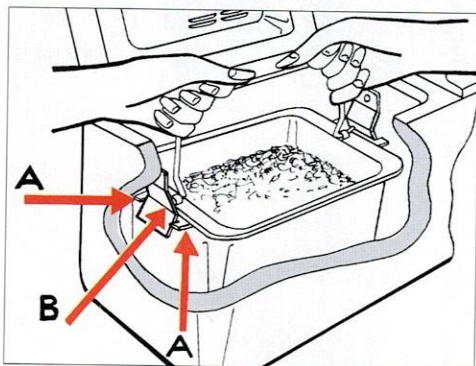
Add ingredients into the bread pan. It is **most important** the ingredients are added in the correct order listed in the recipe and that the ingredients are measured accurately, or the dough will not mix correctly or rise sufficiently. Ingredients should be added in the following order;

- |                       |                    |
|-----------------------|--------------------|
| 1. liquid ingredients | 4. dry ingredients |
| 2. fat                | 5. yeast           |
| 3. salt               |                    |



**NOTE!**

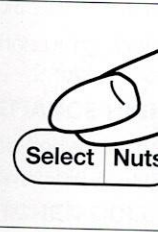
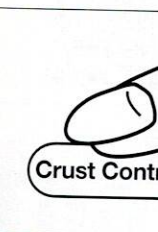
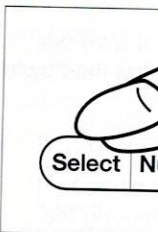
ENSURE SALT IS ADDED WITH THE LIQUID INGREDIENTS AND KEPT SEPARATE FROM THE YEAST AS SALT MAY ACTIVATE THE YEAST PREMATURELY.



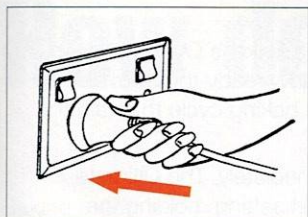
## STEP 4.

Ensure bread pan is inserted completely as follows:

1. Place the bread pan into the baking chamber.
2. Next locate the two lugs marked "A" alongside of the spring mechanism marked "B" (the two lugs "A" and the springs "B" are located at both ends).
3. Finally push the bread pan down to snap completely into position.







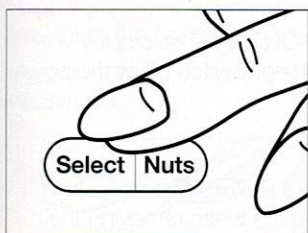
#### STEP 5.

Close the lid. Plug into a 240 volt power outlet. Switch on at the power outlet.



**NOTE!**

WHEN YOU PLUG THE ULTIMATE BAKER'S OVEN IN AND TURN IT ON, THE ULTIMATE BAKER'S OVEN AUTOMATICALLY SETS ITSELF TO THE BASIC WHITE BREAD, 2LB/1KG MEDIUM CRUST SETTING.



#### STEP 6.

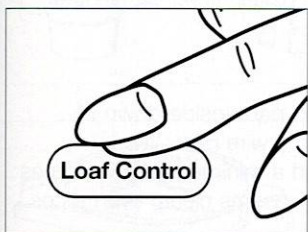
Press the **SELECT/NUT** button until the desired setting is displayed on the display window. Press the **SELECT/NUT** button once to choose Wholewheat. Each time you press **SELECT/NUT** again, the indicator moves onto the next selection, in the following order:

**French Sweet Yeast Free Jam Dough Pasta Dough**



**NOTE!**

THE WHOLEWHEAT CYCLES HAVE A REST PERIOD FOR UP TO 30 MINUTES BEFORE KNEADING BEGINS. NO MOVEMENT OCCURS IN THE PAN. THIS IS NORMAL.



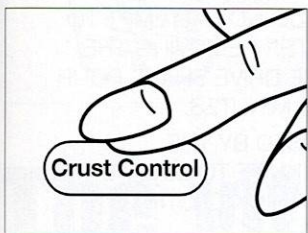
#### STEP 7.

Press the **LOAF CONTROL** button to choose the loaf size you want. Each time you press the **LOAF CONTROL** button the display changes from 2lb/1kg to 1.5lb/750g to 1lb/500g. This selection can be used for the Basic White Bread, Wholewheat Bread, French Bread and Sweet Bread settings.



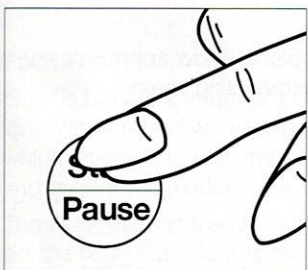
**NOTE!**

THE DISPLAY WINDOW WILL DISPLAY ONLY IMPERIAL LOAF SIZE IE 2LB, 1.5LB, AND 1.0LB.



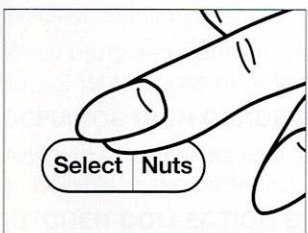
#### STEP 8.

Press the **CRUST CONTROL** button to choose light, medium or dark crust or Rapid Bake. You can select **CRUST COLOUR** or the **RAPID** setting for Basic White breads and Wholewheat breads with this button.



#### STEP 9.

Press the **START/PAUSE** button to begin the breadmaking process. When the **START/PAUSE** button is pressed, the operating light will come on and the Ultimate Baker's Oven begins operating and the amount of baking time will appear in the display window. The remaining time will 'count down' in one-minute increments.



#### STEP 10.

For Basic White Bread, Wholewheat bread and Sweet breads: if you are adding special ingredients, put them into the Dried Fruit/Nut/Herb Dispenser NOW! Press the **SELECT/NUTS** button once, so that YES appears on the display window. Refer to the Dried Fruit/Nut/Herb Dispenser instructions on page 8.

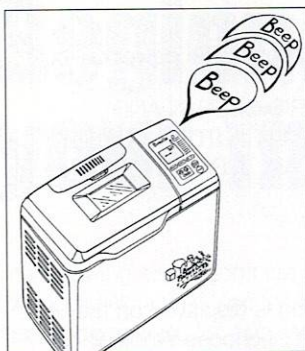
The capacity of the Dried Fruit, Nut and Herb Dispenser is 1/2 cup dry ingredients.



**NOTE!**

DO NOT POUR LIQUIDS INTO THE FRUIT/NUT/HERB DISPENSER. IF USING BOTTLED OR CANNED INGREDIENTS SUCH AS OLIVES OR SUN DRIED TOMATOES, DRAIN AND DRY ON KITCHEN PAPER TOWELLING BEFORE ADDING TO DISPENSER



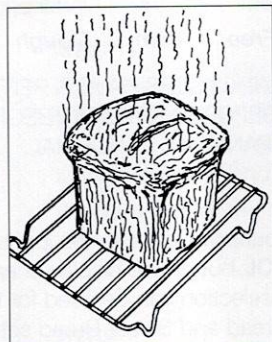
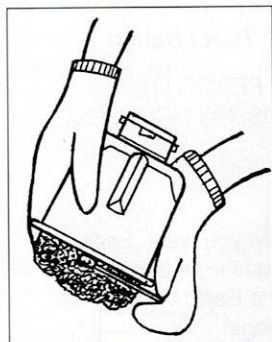


#### STEP 11.

When the bread baking cycle is complete the Ultimate Baker's Oven will beep 3 times and the operating light will flash. The bread is now ready to remove. It is recommended to remove the bread at the end of the baking cycle to retain the crispness of the crust.

However, if you do not wish to remove the bread immediately, The Ultimate Baker's Oven will automatically go into a KEEP WARM setting, holding the temperature of the bread for up to 60 minutes (except on Yeast Free, Jam, Pasta Dough and Dough settings).

Press the **RESET** button to turn the Ultimate Baker's Oven off. The display will reset to the BASIC BREAD 2LB MEDIUM CRUST Setting. Switch off at the power outlet to clear the TIME display.



#### STEP 12.

Remove bread pan from Ultimate Baker's Oven. **REMEMBER:** always use oven mitts when removing the bread pan - it is very hot! Do not place heated bread pan on the body of the unit, tablecloth, plastic surfaces or other surfaces affected by heat.

#### STEP 13.

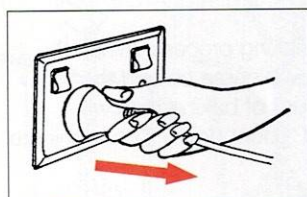
Using oven mitts, turn the bread pan upside down to remove the loaf. Place bread on a wire rack. We recommend you allow the bread a minimum of 15 minutes cooling time before slicing, this ensures clean, even slices.



**NOTE!**

WHEN BAKING IS COMPLETED AND BREAD HAS BEEN REMOVED FROM BREAD PAN, REMOVE THE KNEADING BLADE FROM THE PAN USING OVEN MITTS. DO NOT ATTEMPT TO REMOVE THE BLADE WITH YOUR BARE HAND, AS IT IS VERY HOT! AFTER REMOVING THE BREAD FROM THE PAN, SHOULD THE KNEADING BLADE STICK TO THE DRIVE SHAFT, POUR HOT WATER INTO THE PAN AND LET IT SOAK FOR APPROXIMATELY 10 MINUTES.

OCCASIONALLY THE BLADE MAY BAKE INTO THE CRUST. THIS IS CAUSED BY THE CRISPNESS OF THE CRUST. TO REMOVE THE BLADE, USE A PLASTIC KNIFE TO LOCATE THE BLADE AND AVOID DAMAGING THE NON-STICK COATING. USE A DRY THICK CLOTH TO REMOVE THE BLADE AS IT WILL BE HOT.

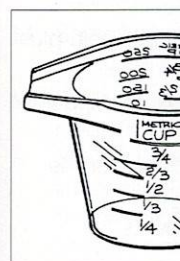
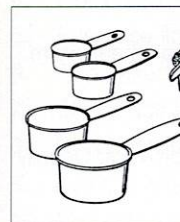


#### STEP 14.

Unplug from the power outlet and store in a cool dry place. Allow approximately 1 hour for the Ultimate Baker's Oven to cool down before using again.

# How

Baking bread is weighing and measuring ingredients. Tare (zero) the scale before weighing ingredients. In general, water is weighed.



# The

## FLOUR

Flour is the most important ingredient in bread making. It provides the structure which interlock to form the bread's framework and provides the food for the yeast.

The Flour used in this recipe is a high protein flour. Sift the flour. Plain flour contains 11%-12% protein as indicated in the instructions.

When using a large measuring cup, use 1 1/2 - 2 tablespoons of flour per cup.

## DEFIANCE HIGH

Also known as bread flour, it is available in 1kg and 500g bags.

## KITCHEN COL

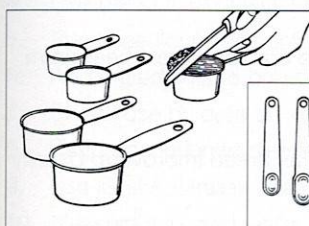
This brand of bread flour is a high protein flour. It is the best for bread making.



# How do you measure up?

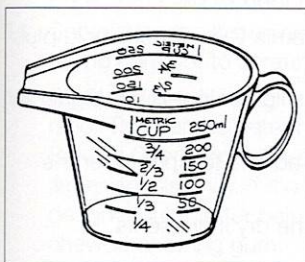
Baking bread is in part a science and each ingredient plays an integral role. Therefore care should be taken when weighing and measuring ingredients to obtain accuracy. Where suitable a set of weighing scales should be used to weigh ingredients. These can be purchased from hardware stores, departments stores and selected supermarkets. Tare (zero) the scales with the container in position then spoon ingredients in until desired weight is achieved.

In general, water weighs the same in grams as it measures in milles, therefore greater accuracy is obtained by weighing.



## METRIC MEASURING CUPS AND SPOONS

When using the graduated METRIC measuring cups, it is important to spoon or scoop the dry ingredients loosely into the required cup. Do not tap the cup on the bench, or pack the ingredients into the cup UNLESS otherwise directed. Level top of cup with knife. When using graduated metric measuring spoons, level top of spoon with a straight edged knife or spatula. DO NOT USE TABLEWARE SPOONS OR CUPS.



## METRIC LIQUID MEASURING JUGS

When measuring liquids use a graduated metric measuring jug. Place jug on a flat surface, check for accuracy at eye level. ALWAYS USE A STANDARD METRIC LIQUID MEASURING JUG.

# The vital ingredients

## FLOUR

Flour is the most important ingredient used for bread making. It provides food for the yeast and structures the loaf. When mixed with liquid, the protein in the flour starts to form gluten. Gluten is a network of elastic strands which interlock to trap the gases produced by yeast. This process increases as the dough undergoes kneading and provides the dough the structure required to produce the weight and shape of the bread.

The Flour used in the Ultimate Baker's Oven should be plain flour, baker's flour or bread flour. There is no need to sift the flour. Plain flour is the most readily available, however best results are obtained with flour with at least 11%-12% protein content. This is normally indicated on the packaging. Do not use self raising flour unless indicated in the recipe.

When using a low protein, stoneground or wholemeal flour the quality of the bread can be improved by adding 1½ - 2 tablespoons of gluten flour and 2-3 tablespoons of water extra.

## DEFIANCE HIGH GRADE PLAIN FLOUR

Also known as bakers flour, it is produced from hard wheats to give a protein level of at least 11.5%. This product is available in 1kg packets at larger supermarkets.

## KITCHEN COLLECTION BREAD FLOUR.

This brand of bread flour, available nationally in the larger type supermarkets, was used for most of the recipes. It is a high protein, white bread flour, containing 12% protein content ensuring a higher quality and consistency to the baked bread.



## WHOLEMEAL FLOUR

Contains all the bran, germ and flour of the whole grain. Although breads baked with this type of flour will be higher in fibre, the loaf will be lower in height and heavier in texture. A lighter textured bread can be achieved by replacing 1 cup of the wholemeal flour with White Bread flour.

## RYE FLOUR

A popular flour used for bread making is low in protein, therefore it is essential to combine rye flour with wheat flour to make bread successfully in the Ultimate Baker's Oven. Rye flour is traditionally used to make Pumpernickel and Black Breads.

## GLUTEN FLOUR

Gluten is the complex protein product formed when wheat flour and water are mixed together and gluten flour is a mixture of gluten and Wheat flour. Gluten flour can improve the structure and volume of bread made from flour containing a low protein level.

## SEMOLINA FLOUR

Is a strong, rough grain flour made from grinding durum wheat flour and removing the bran and the wheat germ. Semolina flour is used extensively in pasta making.

## BREAD MIX

These convenient mixes contain flour, sugar, milk, salt, oil and other ingredients such as bread improvers. Usually only the addition of water and yeast is required.

## BREAD IMPROVER

Several brands of Bread Improvers are available nationally in supermarkets and health food stores.

The ingredients in a bread improver are usually a food acid such as ascorbic acid (Vitamin C) or tartaric acid plus other enzymes (amylases) extracted from wheat or barley flours.

These ingredients will help strengthen the protein in the flour used to give a loaf that is lighter in texture, bigger in volume, more stable and with enhanced keeping qualities.

Bread improvers are an optional addition to the bread recipes. For the 1Lb/500g loaf add 1/2 teaspoon, for the 1.5Lb/750g loaf add 1 teaspoon, and for the 2Lb/1Kg loaf add 1 1/2 teaspoons.

A simple bread improver is a crushed unflavoured 250mg Vitamin C tablet added to the dry ingredients.

## SUGAR

Sugar provides sweetness and flavour, browns the crust and provides food for the yeast. White sugar, brown sugar, honey and dried fruits are all suitable to use. When using honey or golden syrup it must be counted as additional liquid. We have successfully tested SPLENDA as a sugar substitute.

## POWDERED MILK

Milk and milk products enhance the flavour and increase the nutritional value. Powdered milk is convenient and easy to use (store in an air tight container in the refrigerator.) Fresh milk should not be substituted for powdered milk unless stated in the recipe. Low fat or skim milk powder can be used with good results. Soy milk powder can also be used but produces a loaf with a higher density.

## SALT

Salt inhibits the rising of the bread, so be careful when measuring.

## FAT

Fat adds flavour and retains the moisture. Butter, margarine or vegetable oil can be used.

## YEAST

Without yeast the bread will not rise. Yeast needs liquid, sugar and warmth to grow and rise. Dried yeast has been used in all the recipes in this instruction book. Before using dried yeast always check the use by date as stale yeast will prevent the bread from rising. Tandaco yeast, (available in most supermarkets) was used in all recipes. Some bulk and imported yeasts are more active, therefore it is recommended to use less of these yeasts. Some yeasts are also more active in hot climates. For further information on other brands of yeast in relation to quantities, contact the manufacturer listed on the yeast package.

## WATER

Cold tap water is used in all recipes. If using water in cold climates or from the refrigerator, allow water to come to room temperature. Extremes of hot or cold water will prevent the yeast activating.

## EGGS

Provide liquid, help with raising and are a good source of nutritional value. They help with flavour, tenderness and are usually used in the sweeter type of breads.

# Hint bread

1. Always use f
2. Ensure ingre
3. Measure ing
4. Use bread fl
5. Purchase flo
6. Add ingredie
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# Hints & tips to better bread making

1. Always use fresh ingredients;
2. Ensure ingredients are at room temperature;
3. Measure ingredients accurately, weighed measurements are in fact more accurate than volume measurements;
4. Use bread flour unless recipe states otherwise;
5. Purchase flour that contains a high protein level, at least 11% to 12%;
6. Add ingredients to bread pan in the order listed in each recipe;
7. Check use by date on all ingredients, do not use out of date products;
8. Keep opened ingredients in air tight containers;
9. Use level Australian Standard Metric measuring spoons;
10. Measure flour and water accurately. Metric scales provide greater accuracy with flour and water measurements. Water measures the same in grams as it does in mls;
11. Sometimes the kneading blade will stick in a loaf of bread. If it does, use a plastic utensil to gently remove it, taking care not to scratch the kneading blade;
12. Flour properties can alter on a seasonal basis, therefore it may be necessary to adjust the water and flour ratio. This can be determined after ten minutes of the kneading cycle. Simply open the lid of the Ultimate Baker's Oven and if the dough is too sticky, add more flour, 1 tablespoon at a time until the dough reaches a firmer consistency. If the dough is too dry add more water, 1 teaspoon at a time until a softer, more pliable dough results. After being properly kneaded, dough with the correct amount of water should stretch like well chewed chewing gum;
13. When handshaping dough for rolls, weigh each piece of dough for more evenly sized rolls;
14. If you live at a high altitude (above 900m) you will probably need to alter your bread recipe, as the higher the altitude the lower the air pressure, the faster the dough will rise. Try reducing the yeast by  $\frac{1}{4}$  teaspoon, increasing the water by 20-40mls or using a more finely ground flour.



# Troubleshooting – recipe

| Recipe               |                                                       | BREAD SINKS IN CENTRE | OVER BROWNED | STICKY PATCH ON TOP OF BREAD | DOUGHY CENTRE | HEAVY DENSE TEXTURE | COARSE HOLEY TEXTURE | BREAD RISES TOO MUCH | BREAD DOESN'T RISE ENOUGH |
|----------------------|-------------------------------------------------------|-----------------------|--------------|------------------------------|---------------|---------------------|----------------------|----------------------|---------------------------|
| Flour                | Not measured correctly - see "Measuring Up" (page 17) | ●                     |              | ●                            | ●             | ●                   |                      | ●                    | ●                         |
|                      | Low Protein %                                         |                       |              |                              |               |                     |                      |                      | ●                         |
|                      | Out of Date                                           |                       |              |                              |               | ●                   |                      |                      |                           |
|                      | Self Raising Flour used                               | ●                     |              |                              |               |                     |                      |                      |                           |
| Sugar                | Not measured correctly - see "Measuring Up" (page 17) | ●                     | ●            |                              |               | ●                   |                      |                      | ●                         |
| Salt                 | Not measured correctly - see "Measuring Up" (page 17) | ●                     |              |                              |               |                     | ●                    | ●                    | ●                         |
| Water/ Liquid        | Not measured correctly - see "Measuring Up" (page 17) | ●                     |              | ●                            | ●             | ●                   |                      | ●                    | ●                         |
|                      | Too Hot                                               |                       |              |                              |               |                     |                      |                      | ●                         |
|                      | Too Cold                                              |                       |              |                              |               |                     |                      |                      | ●                         |
| Yeast                | Not measured correctly - see "Measuring Up" (page 17) | ●                     |              | ●                            | ●             |                     | ●                    | ●                    | ●                         |
| Bread Mix            | Not measured correctly - see "Measuring Up" (page 17) | ●                     |              | ●                            |               | ●                   |                      | ●                    | ●                         |
|                      | Used in place of flour                                | ●                     | ●            |                              |               |                     |                      |                      | ●                         |
| Dried Fruit Nut Herb | Not released into dough                               |                       |              |                              |               | ●                   |                      | ●                    |                           |

## Machine

Unit unplugged

30 minute warming cycle (Wholewheat)

Kneading blade not on shaft

Select settings incorrect

Power disrupted

Stop button pressed after starting

Machine has cooled from previous use

Lid opened while rising or baking

Hot bread in bread pan too long

Incorrect colour selected

Start button pressed

Bread Pan Unseated

Select/Nuts button not pressed

\*\*Alert\*\* may appear



# Troubleshooting – machine

| BREAD RISES TOO MUCH | BREAD DOESN'T RISE ENOUGH |
|----------------------|---------------------------|
| ●                    | ●                         |
|                      | ●                         |
|                      |                           |
|                      | ●                         |
| ●                    | ●                         |
| ●                    | ●                         |
|                      | ●                         |
|                      | ●                         |
| ●                    | ●                         |
|                      | ●                         |
| ●                    |                           |

| Machine                                         | MACHINE WILL NOT OPERATE | INGREDIENTS NOT MIXED | BREAD NOT BAKED | 'ERROR:H' APPEARS IN VIEWING WINDOW | BREAD RISES TOO MUCH | BAKED BREAD IS DAMP | UNDER BROWNED | PROGRAMMABLE TIMER DID NOT FUNCTION | BREAD NOT SUFFICIENTLY BAKED | LOAF IS SMALL | DRIED FRUIT/NUT/HERB DISPENSER NOT RELEASED | 'ALERT' APPEARS IN VIEWING WINDOW |
|-------------------------------------------------|--------------------------|-----------------------|-----------------|-------------------------------------|----------------------|---------------------|---------------|-------------------------------------|------------------------------|---------------|---------------------------------------------|-----------------------------------|
| Unit unplugged                                  | ●                        |                       | ●               |                                     |                      |                     |               | ●                                   |                              |               |                                             |                                   |
| 30 minute warming cycle (Wholewheat cycle only) | ●                        |                       |                 |                                     |                      |                     |               |                                     |                              |               |                                             |                                   |
| Kneading blade not on shaft                     |                          | ●                     |                 |                                     |                      |                     |               |                                     |                              |               |                                             |                                   |
| Select setting incorrect                        |                          |                       | ●               |                                     |                      |                     | ●             |                                     |                              |               |                                             |                                   |
| Power disruption                                |                          | ●                     | ●               |                                     | ●                    |                     |               |                                     |                              |               |                                             | ●*                                |
| Stop button pressed after starting machine      |                          | ●                     | ●               |                                     |                      |                     |               |                                     | ●                            |               |                                             |                                   |
| Machine has not cooled from previous use        | ●                        |                       |                 | ●                                   |                      |                     |               |                                     |                              |               |                                             |                                   |
| Lid opened during rising or baking              |                          |                       |                 |                                     |                      |                     | ●             |                                     | ●                            | ●             |                                             |                                   |
| Hot bread left in bread pan too long            |                          |                       |                 |                                     |                      | ●                   |               |                                     |                              |               |                                             |                                   |
| Incorrect crust colour selection                |                          |                       |                 |                                     |                      |                     | ●             |                                     |                              |               |                                             |                                   |
| Start button not pressed                        | ●                        | ●                     | ●               |                                     |                      |                     |               | ●                                   |                              |               |                                             |                                   |
| Bread Pan Unseated                              |                          | ●                     | ●               |                                     |                      |                     |               |                                     | ●                            |               |                                             |                                   |
| Select/Nuts button not pressed                  |                          | ●                     |                 |                                     | ●                    | ●                   | ●             |                                     |                              |               | ●                                           |                                   |

\*'Alert' may appear when machine is switched off from power point after completing a cycle. There is no need for concern.



# Care, cleaning and storage

EAS

1. Before cleaning your Ultimate Baker's Oven, remove the plug from the power outlet and allow the unit to cool.
2. The body and lid should be wiped over with a soft damp sponge and warm soapy water. Do **NOT** immerse in water.
3. The lid is removable for easy, convenient, wipe over cleaning. (Do **NOT** immerse lid in water) To remove lid simply lift lid to the fully open position and ease lid out of the hinge assembly at rear of breadmaker.
4. If overspills such as flour, nuts, sultanas etc. occur in the baking chamber, carefully remove, using a damp cloth. Wipe dry before using next.
5. Before re-using your Ultimate Baker's Oven, make certain that it is completely dry.
6. Allow bread pan to cool after each use. Remove the kneading blade and place it, together with the bread pan, in a sink with warm soapy water and clean, taking care not to scratch the non-stick surface on the inside of the pan.
7. Be sure to remove any crust or dough that may become lodged underneath the blade and around the drive shaft.
8. Should the kneading blade be difficult to remove from the base of the pan, pour warm water into the pan and allow the kneading blade to soak for 10 minutes.
9. Dry the kneading blade and bread pan thoroughly.
10. Do not use harsh cleaners, abrasives or steel or wool
11. Do not wash the bread pan or kneading blade in the dishwasher.

## STORAGE

When storing your Ultimate Baker's Oven ensure the unit is completely cool, clean and dry. Place the bread pan and kneading blade into the baking chamber and close the lid. Do Not place heavy objects on the lid top. Store unit upright.





Page

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# EASY BAKE RECIPES





# White bread



All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 2lb/1kg, 1.5lb/750g or 1lb/500g loaf of bread.



**NOTE!**

ALL INGREDIENTS MUST BE AT ROOM TEMPERATURE. ADD INGREDIENTS IN THE ORDER LISTED IN THE RECIPE.

## BASIC WHITE BREAD

### INGREDIENTS

|               | 2LB/1KG         | 1.5LB/750G      | 1LB/500G          |
|---------------|-----------------|-----------------|-------------------|
| Water         | 375ml           | 310ml           | 240ml             |
| Oil           | 3 tablespoons   | 2 tablespoons   | 1 tablespoon      |
| Salt          | 2 teaspoons     | 2 teaspoons     | 1 teaspoon        |
| Sugar         | 2 tablespoons   | 2 tablespoons   | 1 tablespoon      |
| Bread Flour   | 600g / 4 cups   | 450g / 3 cups   | 350g / 2 1/3 cups |
| Milk Powder   | 2 tablespoons   | 2 tablespoons   | 1 tablespoon      |
| Tandaco Yeast | 1 1/2 teaspoons | 1 1/4 teaspoons | 1 teaspoon        |

### SETTING - SELECT FROM:

BASIC BREAD Light, Medium, Dark, Rapid

### PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
  2. Wipe spills from outside of bread pan.
  3. Lock the bread pan into position in the baking chamber and close the lid.
  4. Press Select to setting 'Basic Bread' - 2lb/1kg - Medium.
  5. Press Loaf Control to 1.5lb/750g or 1lb/500g setting if required.
  6. Press Crust Control to Dark, Light or Rapid setting if required.
  7. Press Start.
- After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.



**NOTE!**

YOU CAN USE THE 'PAUSE' BUTTON TO APPLY A GLAZE IF YOU NEED OR CREATE A DIFFERENT SHAPE ie PLAIT (refer instruction on page 8 and 9)

## MILK BREAD

\*This recipe

### INGREDIENTS

Full cream milk,

Oil

Salt

Sugar

Bread Flour

Tandaco Yeast

### SETTING - SELECT FROM:

BASIC BREAD

### PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
  2. Wipe spills from outside of bread pan.
  3. Lock the bread pan into position in the baking chamber and close the lid.
  4. Press Select to setting 'Basic Bread' - 2lb/1kg - Medium.
  5. Press Loaf Control to 1.5lb/750g or 1lb/500g setting if required.
  6. Press Crust Control to Dark, Light or Rapid setting if required.
  7. Press Start.
- After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

## FRENCH BREAD

### INGREDIENTS

Water

Oil

Salt

Sugar

Bread Flour

Tandaco Yeast

### SETTING - SELECT FROM:

FRENCH

### PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
  2. Wipe spills from outside of bread pan.
  3. Lock the bread pan into position in the baking chamber and close the lid.
  4. Press Select to setting 'French Bread' - 2lb/1kg - Medium.
  5. Press Loaf Control to 1.5lb/750g or 1lb/500g setting if required.
  6. Press Start.
- After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.



Australian Standard  
and weighing  
/1kg, 1.5lb/750g

BE AT ROOM  
REDIENTS IN  
E RECIPE.

### MILK BREAD

 \*This recipe not recommended for Pre-programme or Rapid settings:

| INGREDIENTS                       | 2LB/1KG       | 1.5LB/750G     | 1LB/500G       |
|-----------------------------------|---------------|----------------|----------------|
| Full cream milk, scalded & cooled | 375ml         | 310ml          | 240ml          |
| Oil                               | 1 tablespoon  | 3 teaspoons    | 2 teaspoons    |
| Salt                              | 2 teaspoons   | 2 teaspoons    | 1 teaspoon     |
| Sugar                             | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Bread Flour                       | 600g / 4 cups | 450g / 3 cups  | 350g / 2⅓ cups |
| Tandaco Yeast                     | 1½ teaspoons  | 1¼ teaspoons   | 1 teaspoon     |

#### SETTING – SELECT FROM:

BASIC BREAD Light, Medium, Dark

#### PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select to setting 'Basic Bread' – 2lb/1kg – Medium.
5. Press Loaf Control to 1.5lb/750g or 1lb/500g setting if required.
6. Press Crust Control to Dark, Light or Rapid setting if required.
7. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

### FRENCH BREAD

| INGREDIENTS   | 2LB/1KG       | 1.5LB/750G    | 1LB/500G       |
|---------------|---------------|---------------|----------------|
| Water         | 375ml         | 310ml         | 240ml          |
| Oil           | 3 teaspoons   | 2 teaspoons   | 1 teaspoon     |
| Salt          | 2 teaspoons   | 2 teaspoons   | 1 teaspoon     |
| Sugar         | 1 tablespoon  | 3 teaspoons   | 2 teaspoons    |
| Bread Flour   | 600g / 4 cups | 450g / 3 cups | 350g / 2⅓ cups |
| Tandaco Yeast | 1½ teaspoons  | 1¼ teaspoons  | 1 teaspoon     |

#### SETTING – SELECT FROM:

FRENCH

#### PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select to setting 'French' – 2lb/1kg.
5. Press Loaf Control to 1.5lb/750g or 1lb/500g setting if required.
6. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.



# Flavoured white bread



All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 2lb/1kg, 1.5lb/750g or 1lb/500g loaf of bread.

## PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select to setting 'Basic Bread' – 2lb/1kg – Medium.
5. Press Loaf Control to 1.5lb/750g or 1lb/500g setting if required.
6. Press Crust Control to Dark, Light or Rapid setting if required.
7. Press Start.
8. Press Select/Nuts if applicable.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

## POTATO & LEEK BREAD

### INGREDIENTS

|                  | 2LB/1KG       | 1.5LB/750G     | 1LB/500G       |
|------------------|---------------|----------------|----------------|
| Water            | 375ml         | 310ml          | 240ml          |
| Oil              | 3 tablespoons | 2 tablespoons  | 1 tablespoon   |
| Salt             | 2 teaspoons   | 2 teaspoons    | 1 teaspoon     |
| Sugar            | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Bread Flour      | 600g / 4 cups | 450g / 3 cups  | 350g / 2⅓ cups |
| Milk Powder      | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Packaged Instant |               |                |                |
| Potato Flakes    | 4 tablespoons | 3 tablespoons  | 2 tablespoons  |
| Tandaco Yeast    | 1½ teaspoons  | 1¼ teaspoons   | 1 teaspoon     |

### ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER

|              |             |               |               |
|--------------|-------------|---------------|---------------|
| Chopped Leek | 65g / ¼ cup | 5 tablespoons | 4 tablespoons |
|--------------|-------------|---------------|---------------|

### SETTING – SELECT FROM:

BASIC BREAD Light, Medium, Dark, Rapid

## CHEDDAR & P

\*This Recipe

### INGREDIENTS

Water  
Olive Oil  
Salt  
Sugar  
Bread Flour  
Milk Powder  
Onion Powder  
Italian Mixed Herbs  
Tandaco Yeast

### ADD TO THE D

Chopped Peppers  
Grated Cheddar  
Grated Parmesan

### SETTING – SEL

### BASIC BREAD L

## SUN-DRIED TO

### INGREDIENTS

Water  
Oil from Sun-dried  
Salt  
Sugar  
Bread Flour  
Milk Powder  
Dried Mixed Herbs  
Tandaco Yeast

### ADD TO THE D

Drained, dried an  
Sun-Dried Tomatoes

### SETTING – SEL

### BASIC BREAD L



NOTE!

FLOUR  
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Australian Standard  
and weighing  
p/1kg, 1.5lb/750g

### **CHEDDAR & PEPPERONI BREAD**

 \*This Recipe not recommended for Pre-programme setting.

| INGREDIENTS         | 2LB/1KG       | 1.5LB/750G     | 1LB/500G      |
|---------------------|---------------|----------------|---------------|
| Water               | 375ml         | 310ml          | 240ml         |
| Olive Oil           | 3 tablespoons | 2 tablespoons  | 1 tablespoon  |
| Salt                | 2 teaspoons   | 2 teaspoons    | 1 teaspoon    |
| Sugar               | 2 tablespoons | 1½ tablespoons | 1 tablespoon  |
| Bread Flour         | 600g / 4 cups | 450g / 3 cups  | 350 / 2½ cups |
| Milk Powder         | 2 tablespoons | 1½ tablespoons | 1 tablespoon  |
| Onion Powder        | 1 teaspoon    | ¾ teaspoon     | ½ teaspoon    |
| Italian Mixed Herbs | 1 teaspoon    | ¾ teaspoon     | ½ teaspoon    |
| Tandaco Yeast       | 1½ teaspoons  | 1¼ teaspoons   | 1 teaspoon    |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|                        |               |                |               |
|------------------------|---------------|----------------|---------------|
| Chopped Pepperoni      | 4 tablespoons | 4 tablespoons  | 3 tablespoons |
| Grated Cheddar cheese  | 3 tablespoons | 3 tablespoons  | 2 tablespoons |
| Grated Parmesan cheese | 1 tablespoon  | 1½ tablespoons | 1 tablespoon  |

#### **SETTING – SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid

### **SUN-DRIED TOMATO BREAD**

| INGREDIENTS                 | 2LB/1KG       | 1.5LB/750G     | 1LB/500G       |
|-----------------------------|---------------|----------------|----------------|
| Water                       | 375ml         | 310ml          | 240ml          |
| Oil from Sun-dried Tomatoes | 3 tablespoons | 2 tablespoons  | 1 tablespoon   |
| Salt                        | 2 teaspoons   | 2 teaspoons    | 1 teaspoon     |
| Sugar                       | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Bread Flour                 | 600g / 4 cups | 450g / 3 cups  | 350g / 2½ cups |
| Milk Powder                 | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Dried Mixed Herbs           | 3 teaspoons   | 2¼ teaspoons   | 1 teaspoon     |
| Tandaco Yeast               | 1½ teaspoons  | 1¼ teaspoons   | 1 teaspoon     |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|                                               |               |               |               |
|-----------------------------------------------|---------------|---------------|---------------|
| Drained, dried and chopped Sun-Dried Tomatoes | 5 tablespoons | 4 tablespoons | 3 tablespoons |
|-----------------------------------------------|---------------|---------------|---------------|

#### **SETTING – SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid



NOTE!

FLOUR PROPERTIES CAN ALTER ON A SEASONAL BASIS, THEREFORE IT MAY BE NECESSARY TO ADJUST THE WATER AND FLOUR RATIO. THIS CAN BE DETERMINED AFTER TEN MINUTES OF THE KNEADING CYCLE. SIMPLY OPEN THE LID OF THE BREAD MASTER AND IF THE DOUGH IS TOO STICKY, ADD MORE FLOUR, 1 TABLESPOON AT A TIME UNTIL THE DOUGH REACHES A FIRMER CONSISTENCY. IF THE DOUGH IS TOO DRY ADD MORE WATER, 1 TEASPOON AT A TIME UNTIL A SOFTER, MORE PLIABLE DOUGH RESULTS. (AFTER BEING PROPERLY KNEADED, DOUGH WITH THE CORRECT AMOUNT OF WATER SHOULD STRETCH LIKE WELL-CHEWED CHEWING GUM.)



### **GARLIC BREAD**

#### **INGREDIENTS**

|                       | <b>2LB/1KG</b>  | <b>1.5LB/750G</b> | <b>1LB/500G</b>   |
|-----------------------|-----------------|-------------------|-------------------|
| Water                 | 375ml           | 310ml             | 240ml             |
| Olive Oil             | 3 tablespoons   | 2 tablespoons     | 1 tablespoon      |
| Salt                  | 2 teaspoons     | 2 teaspoons       | 1 teaspoon        |
| Fresh Minced Garlic   | 3 teaspoons     | 2 teaspoons       | 1 teaspoon        |
| Bread Flour           | 600g / 4 cups   | 450g / 3 cups     | 350g / 2 1/3 cups |
| Sugar                 | 2 tablespoons   | 1 1/2 tablespoons | 1 tablespoon      |
| Milk Powder           | 2 tablespoons   | 1 1/2 tablespoons | 1 tablespoon      |
| Chopped fresh Parsley | 3 tablespoons   | 2 tablespoons     | 1 tablespoon      |
| Tandaco Yeast         | 1 1/2 teaspoons | 1 1/4 teaspoons   | 1 teaspoon        |

#### **SETTING - SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid

### **ITALIAN BREAD**

#### **INGREDIENTS**

|               | <b>2LB/1KG</b>  | <b>1.5LB/750G</b> | <b>1LB/500G</b>   |
|---------------|-----------------|-------------------|-------------------|
| Water         | 340ml           | 270ml             | 220ml             |
| Olive Oil     | 2 tablespoons   | 1 1/2 tablespoons | 1 tablespoon      |
| Tomato Paste  | 3 tablespoons   | 2 tablespoons     | 1 tablespoon      |
| Salt          | 2 teaspoons     | 2 teaspoons       | 1 teaspoon        |
| Bread Flour   | 600g / 4 cups   | 450g / 3 cups     | 350g / 2 1/3 cups |
| Sugar         | 2 tablespoons   | 1 1/2 tablespoons | 1 tablespoon      |
| Milk Powder   | 2 tablespoons   | 1 1/2 tablespoons | 1 tablespoon      |
| Dried Basil   | 1 tablespoon    | 3 teaspoons       | 2 teaspoons       |
| Tandaco Yeast | 1 1/2 teaspoons | 1 1/4 teaspoons   | 1 teaspoon        |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|                                                    |               |               |              |
|----------------------------------------------------|---------------|---------------|--------------|
| Chopped, stuffed green olives<br>drained and dried | 3 tablespoons | 2 tablespoons | 1 tablespoon |
|----------------------------------------------------|---------------|---------------|--------------|

#### **SETTING - SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid

### **BLACK OLIVE & BASIL BREAD**

#### **INGREDIENTS**

|               | <b>2LB/1KG</b>  | <b>1.5LB/750G</b> | <b>1LB/500G</b>   |
|---------------|-----------------|-------------------|-------------------|
| Water         | 375ml           | 310ml             | 240ml             |
| Olive Oil     | 3 tablespoons   | 2 tablespoons     | 1 tablespoon      |
| Salt          | 2 teaspoons     | 2 teaspoons       | 1 teaspoon        |
| Bread Flour   | 600g / 4 cups   | 450g / 3 cups     | 350g / 2 1/3 cups |
| Sugar         | 2 tablespoons   | 1 1/2 tablespoons | 1 tablespoon      |
| Milk Powder   | 2 tablespoons   | 1 1/2 tablespoons | 1 tablespoon      |
| Dried Basil   | 1 tablespoon    | 3 teaspoons       | 2 teaspoons       |
| Tandaco Yeast | 1 1/2 teaspoons | 1 1/4 teaspoons   | 1 teaspoon        |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|                                            |               |                   |                  |
|--------------------------------------------|---------------|-------------------|------------------|
| Chopped black olives,<br>drained and dried | 3 tablespoons | 2 1/2 tablespoons | 1 3/4 tablespoon |
|--------------------------------------------|---------------|-------------------|------------------|

#### **SETTING - SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid

### **CHEESE & CH**

 \*This Recipe

#### **INGREDIENTS:**

Water  
Oil  
Salt  
Bread Flour  
Sugar  
Milk Powder  
Paprika  
Tandaco Yeast

#### **ADD TO THE D**

Chopped chives  
Grated cheddar  
Grated Parmesan

#### **SETTING - SEL**

BASIC BREAD L

### **PESTO & PINE**

#### **INGREDIENTS:**

Water  
Oil  
Bottled Pesto co  
Salt  
Bread Flour  
Sugar  
Milk Powder  
Tandaco Yeast

#### **ADD TO THE D**

Roasted Pine Nu

#### **SETTING - SEL**

BASIC BREAD L

### **ONION BREAD**

#### **INGREDIENTS:**

Water  
Oil  
Salt  
Bread Flour  
Sugar  
Milk Powder  
Onion Powder  
Tandaco Yeast

#### **ADD TO THE D**

Roughly choppe

#### **SETTING - SEL**

BASIC BREAD L



### CHEESE & CHIVE BREAD



\*This Recipe not recommended for Pre-programme setting.

| INGREDIENTS:  | 2LB/1KG                   | 1.5LB/750G                  | 1LB/500G                    |
|---------------|---------------------------|-----------------------------|-----------------------------|
| Water         | 375ml                     | 310ml                       | 240ml                       |
| Oil           | 3 tablespoons             | 2 tablespoons               | 1 tablespoon                |
| Salt          | 2 teaspoons               | 2 teaspoons                 | 1teaspoon                   |
| Bread Flour   | 600g / 4 cups             | 450g / 3 cups               | 350g / 2 $\frac{1}{3}$ cups |
| Sugar         | 2 tablespoons             | 1 $\frac{1}{2}$ tablespoons | 1 tablespoon                |
| Milk Powder   | 2 tablespoons             | 1 $\frac{1}{2}$ tablespoons | 1 tablespoon                |
| Paprika       | $\frac{3}{4}$ teaspoon    | $\frac{1}{2}$ teaspoon      | $\frac{1}{4}$ teaspoon      |
| Tandaco Yeast | 1 $\frac{1}{2}$ teaspoons | 1 $\frac{1}{4}$ teaspoons   | 1 teaspoon                  |

#### ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER

|                        |               |                             |                         |
|------------------------|---------------|-----------------------------|-------------------------|
| Chopped chives         | 4 tablespoons | 3 tablespoons               | 2 tablespoon            |
| Grated cheddar cheese  | 130g / 1cup   | 100g / $\frac{3}{4}$ cup    | 65g / $\frac{1}{2}$ cup |
| Grated Parmesan cheese | 2 tablespoons | 1 $\frac{1}{2}$ tablespoons | 1 tablespoon            |

#### SETTING - SELECT FROM:

BASIC BREAD Light, Medium, Dark, Rapid

### PESTO & PINENUT BREAD

| INGREDIENTS:              | 2LB/1KG                   | 1.5LB/750G                  | 1LB/500G                    |
|---------------------------|---------------------------|-----------------------------|-----------------------------|
| Water                     | 320ml                     | 250ml                       | 200ml                       |
| Oil                       | 2 tablespoons             | 1 $\frac{1}{2}$ tablespoons | 1 tablespoon                |
| Bottled Pesto concentrate | 4 tablespoons             | 3 tablespoons               | 2 tablespoons               |
| Salt                      | 2 teaspoons               | 2 teaspoons                 | 1 teaspoon                  |
| Bread Flour               | 600g / 4 cups             | 450g / 3 cups               | 350g / 2 $\frac{1}{3}$ cups |
| Sugar                     | 2 tablespoons             | 1 $\frac{1}{2}$ tablespoons | 1 tablespoon                |
| Milk Powder               | 2 tablespoons             | 1 $\frac{1}{2}$ tablespoons | 1 tablespoon                |
| Tandaco Yeast             | 1 $\frac{1}{2}$ teaspoons | 1 $\frac{1}{4}$ teaspoons   | 1 teaspoon                  |

#### ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER

|                   |               |               |              |
|-------------------|---------------|---------------|--------------|
| Roasted Pine Nuts | 4 tablespoons | 3 tablespoons | 2 tablespoon |
|-------------------|---------------|---------------|--------------|

#### SETTING - SELECT FROM:

BASIC BREAD Light , Medium, Dark, Rapid

### ONION BREAD

| INGREDIENTS:  | 2LB/1KG                   | 1.5LB/750G                  | 1LB/500G                    |
|---------------|---------------------------|-----------------------------|-----------------------------|
| Water         | 375ml                     | 310ml                       | 240ml                       |
| Oil           | 3 tablespoons             | 2 tablespoons               | 1 tablespoons               |
| Salt          | 2 teaspoons               | 2 teaspoons                 | 1 teaspoon                  |
| Bread Flour   | 600g / 4cups              | 450g / 3cups                | 350g / 2 $\frac{1}{3}$ cups |
| Sugar         | 2 tablespoons             | 1 $\frac{1}{2}$ tablespoons | 1 tablespoon                |
| Milk Powder   | 2 tablespoons             | 1 $\frac{1}{2}$ tablespoons | 1 tablespoon                |
| Onion Powder  | 1 $\frac{1}{2}$ teaspoons | 1 teaspoon                  | $\frac{1}{2}$ teaspoon      |
| Tandaco Yeast | 1 $\frac{1}{2}$ teaspoons | 1 $\frac{1}{4}$ teaspoons   | 1 teaspoon                  |

#### ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER

|                       |                         |               |               |
|-----------------------|-------------------------|---------------|---------------|
| Roughly chopped onion | 92g / $\frac{3}{4}$ cup | 5 tablespoons | 4 tablespoons |
|-----------------------|-------------------------|---------------|---------------|

#### SETTING - SELECT FROM:

BASIC BREAD Light, Medium, Dark, Rapid



### **SWEET CORN BREAD**

#### **INGREDIENTS:**

|                     |               |
|---------------------|---------------|
| Water               | 270ml         |
| Oil                 | 3 tablespoons |
| Canned Creamed Corn | 130g / ½ cup  |
| Salt                | 2 teaspoons   |
| Bread Flour         | 600g / 4 cups |
| Sugar               | 2 tablespoons |
| Milk Powder         | 2 tablespoons |
| Cayenne Pepper      | ½ teaspoon    |
| Tandaco Yeast       | 1½ teaspoons  |

#### **2LB/1KG**

#### **1.5LB/750G**

|                |
|----------------|
| 240ml          |
| 2 tablespoons  |
| 4 tablespoons  |
| 2 teaspoons    |
| 450g / 3 cups  |
| 1½ tablespoons |
| 1½ tablespoons |
| ¼ teaspoon     |
| 1¼ teaspoons   |

#### **1LB/500G**

|               |
|---------------|
| 200ml         |
| 1 tablespoon  |
| 3 tablespoons |
| 1 teaspoon    |
| 350 / 2⅓ cups |
| 1 tablespoon  |
| 1 tablespoon  |
| ⅓ teaspoon    |
| 1 teaspoon    |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|                              |              |               |               |
|------------------------------|--------------|---------------|---------------|
| Canned Corn Kernels, drained | 160g / ¾ cup | 5 tablespoons | 4 tablespoons |
|------------------------------|--------------|---------------|---------------|

#### **SETTING - SELECT FROM:**

BASIC BREAD Light , Medium, Dark, Rapid

### **THAI COCONUT CURRY BREAD**

#### **INGREDIENTS:**

|                           |               |
|---------------------------|---------------|
| Water                     | 375ml         |
| Oil                       | 3 tablespoons |
| Salt                      | 2 teaspoons   |
| Bread Flour               | 600g / 4 cups |
| Sugar                     | 2 tablespoons |
| Coconut Milk Powder       | 2 tablespoons |
| McCormicks Thai Curry Mix | 3 teaspoons   |
| Tandaco Yeast             | 1½ teaspoons  |

#### **2LB/1KG**

#### **1.5LB/750G**

|                |
|----------------|
| 310ml          |
| 2 tablespoons  |
| 2 teaspoons    |
| 450g / 3 cups  |
| 1½ tablespoons |
| 1½ tablespoons |
| 2 teaspoons    |
| 1¼ teaspoons   |

#### **1LB/500G**

|                |
|----------------|
| 240ml          |
| 1 tablespoon   |
| 1 teaspoon     |
| 350g / 2⅓ cups |
| 1 tablespoon   |
| 1 tablespoon   |
| 1 teaspoon     |
| 1 teaspoon     |

#### **SETTING - SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid

### **PUMPKIN BREAD**

#### **INGREDIENTS:**

|                                     |               |
|-------------------------------------|---------------|
| Water                               | 200ml         |
| Oil                                 | 3 tablespoons |
| Mashed cooked Pumpkin, well drained | 200g / ¾ cup  |
| Salt                                | 2 teaspoons   |
| Bread Flour                         | 600g / 4 cups |
| Sugar                               | 2 tablespoons |
| Milk Powder                         | 2 tablespoons |
| Ground Cumin                        | 1½ teaspoons  |
| Tandaco Yeast                       | 1½ teaspoons  |

#### **2LB/1KG**

#### **1.5LB/750G**

|                |
|----------------|
| 180ml          |
| 2 tablespoons  |
| 140g / ½ cup   |
| 2 teaspoons    |
| 450g / 3 cups  |
| 1½ tablespoons |
| 1½ tablespoons |
| 1 teaspoon     |
| 1¼ teaspoons   |

#### **1LB/500G**

|                |
|----------------|
| 160ml          |
| 1 tablespoon   |
| 3 tablespoons  |
| 1 teaspoon     |
| 350g / 2⅓ cups |
| 1 tablespoon   |
| 1 tablespoon   |
| ¾ teaspoon     |
| 1 teaspoon     |

#### **SETTING - SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid

### **CAJUN JALAPENO BREAD**

#### **INGREDIENTS:**

|                 |
|-----------------|
| Water           |
| Oil             |
| Salt            |
| Bread Flour     |
| Sugar           |
| Milk Powder     |
| Cajun Seasoning |
| Tandaco Yeast   |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

Chopped Jalapeno  
drained and dried

#### **SETTING - SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid

### **FRESH HERB BREAD**

#### **INGREDIENTS:**

|               |
|---------------|
| Water         |
| Oil           |
| Salt          |
| Bread flour   |
| Sugar         |
| Milk Powder   |
| Tandaco Yeast |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

Chopped fresh  
Parsley  
Dill  
Coriander  
Thyme  
Caraway Seeds

#### **SETTING - SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid

### **SPICY GUACAMOLE BREAD**

#### **INGREDIENTS:**

|                       |
|-----------------------|
| Water                 |
| Oil                   |
| Salt                  |
| Bread Flour           |
| Sugar                 |
| Milk Powder           |
| Casa Fiesta Guacamole |
| Tandaco Yeast         |

#### **SETTING - SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid



### **CAJUN JALAPENO BREAD**

#### **INGREDIENTS:**

|                 | <b>2LB/1KG</b>                          | <b>1.5LB/750G</b>                         | <b>1LB/500G</b>                           |
|-----------------|-----------------------------------------|-------------------------------------------|-------------------------------------------|
| Water           | 375ml                                   | 310ml                                     | 240ml                                     |
| Oil             | 3 tablespoons                           | 2 tablespoons                             | 1 tablespoon                              |
| Salt            | 2 teaspoons                             | 2 teaspoons                               | 1 teaspoon                                |
| Bread Flour     | 600g / 4 cups                           | 450g / 3 cups                             | 350g / 2 <sup>1</sup> / <sub>3</sub> cups |
| Sugar           | 2 tablespoons                           | 1 <sup>1</sup> / <sub>2</sub> tablespoons | 1 tablespoon                              |
| Milk Powder     | 2 tablespoons                           | 1 <sup>1</sup> / <sub>2</sub> tablespoons | 1 tablespoon                              |
| Cajun Seasoning | 2 teaspoons                             | 1 <sup>1</sup> / <sub>2</sub> teaspoons   | 1 teaspoon                                |
| Tandaco Yeast   | 1 <sup>1</sup> / <sub>2</sub> teaspoons | 1 <sup>1</sup> / <sub>4</sub> teaspoons   | 1 teaspoon                                |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|                                                |                        |                        |                       |
|------------------------------------------------|------------------------|------------------------|-----------------------|
| Chopped Jalapeno Peppers,<br>drained and dried | 5 tablespoons/<br>160g | 4 tablespoons/<br>130g | 3 tablespoons/<br>90g |
|------------------------------------------------|------------------------|------------------------|-----------------------|

#### **SETTING - SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid

### **FRESH HERB & CARAWAY BREAD**

#### **INGREDIENTS:**

|               | <b>2LB/1KG</b>                          | <b>1.5LB/750G</b>                         | <b>1LB/500G</b>                           |
|---------------|-----------------------------------------|-------------------------------------------|-------------------------------------------|
| Water         | 375ml                                   | 310ml                                     | 240ml                                     |
| Oil           | 3 tablespoons                           | 2 tablespoons                             | 1 tablespoon                              |
| Salt          | 2 teaspoons                             | 2 teaspoons                               | 1 teaspoon                                |
| Bread flour   | 600g / 4 cups                           | 450g / 3 cups                             | 350g / 2 <sup>1</sup> / <sub>3</sub> cups |
| Sugar         | 2 tablespoons                           | 1 <sup>1</sup> / <sub>2</sub> tablespoons | 1 tablespoon                              |
| Milk Powder   | 2 tablespoons                           | 1 <sup>1</sup> / <sub>2</sub> tablespoons | 1 tablespoon                              |
| Tandaco Yeast | 1 <sup>1</sup> / <sub>2</sub> teaspoons | 1 <sup>1</sup> / <sub>4</sub> teaspoons   | 1 teaspoon                                |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|               |               |                                           |                                           |
|---------------|---------------|-------------------------------------------|-------------------------------------------|
| Chopped fresh |               |                                           |                                           |
| Parsley       | 3 tablespoons | 2 tablespoons                             | 1 <sup>1</sup> / <sub>2</sub> tablespoons |
| Dill          | 2 tablespoons | 1 <sup>1</sup> / <sub>2</sub> tablespoons | 1 tablespoon                              |
| Coriander     | 2 tablespoons | 1 <sup>1</sup> / <sub>2</sub> tablespoons | 1 tablespoon                              |
| Thyme         | 1 tablespoon  | 3 teaspoons                               | 2 teaspoons                               |
| Caraway Seeds | 2 teaspoons   | 1 <sup>1</sup> / <sub>2</sub> teaspoons   | 1 teaspoon                                |

#### **SETTING - SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid

### **SPICY GUACOMALE BREAD**

#### **INGREDIENTS:**

|                                     | <b>2LB/1KG</b>                          | <b>1.5LB/750G</b>                         | <b>1LB/500G</b>                           |
|-------------------------------------|-----------------------------------------|-------------------------------------------|-------------------------------------------|
| Water                               | 375ml                                   | 310ml                                     | 240ml                                     |
| Oil                                 | 3 tablespoons                           | 2 tablespoons                             | 1 tablespoon                              |
| Salt                                | 2 teaspoons                             | 2 teaspoons                               | 1 teaspoon                                |
| Bread Flour                         | 600g / 4 cups                           | 450g / 3 cups                             | 350g / 2 <sup>1</sup> / <sub>3</sub> cups |
| Sugar                               | 2 tablespoons                           | 1 <sup>1</sup> / <sub>2</sub> tablespoons | 1 tablespoon                              |
| Milk Powder                         | 2 tablespoons                           | 1 <sup>1</sup> / <sub>2</sub> tablespoons | 1 tablespoon                              |
| Casa Fiesta Guacomale Seasoning Mix | 3 teaspoons                             | 2 teaspoons                               | 1 teaspoon                                |
| Tandaco Yeast                       | 1 <sup>1</sup> / <sub>2</sub> teaspoons | 1 <sup>1</sup> / <sub>4</sub> teaspoons   | 1 teaspoon                                |

#### **SETTING - SELECT FROM:**

BASIC BREAD Light, Medium, Dark, Rapid



# Wholemeal breads



All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 2lb/1kg, 1.5lb/750g or 1lb/500g loaf of bread.

The breads in this section, use ingredients such as wholewheat flour, rye and other grains or cereals, therefore the Wholewheat setting has been designed with this in mind, providing a 30 minute warming time at the beginning of the cycle, to allow these heavy grains time to absorb the liquid, soften and expand. Also extra kneading and rising times, all of which encourage better gluten development, to produce a better loaf of bread.

## PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select to setting 'Wholewheat' – 2lb/1kg – Medium.
5. Press Loaf Control to 1.5lb/750g or 1lb/500g setting if required.
6. Press Crust Control to Dark, Light or Rapid setting as indicated in recipes.
7. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

## 100% WHOLEMEAL BREAD

 \*This recipe not recommended for the Rapid setting.

### INGREDIENTS

|                       | 2LB/1KG        | 1.5LB/750G     | 1LB/500G       |
|-----------------------|----------------|----------------|----------------|
| Water                 | 390ml          | 295ml          | 195ml          |
| Olive oil             | 2 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Salt                  | 2 teaspoons    | 1½ teaspoons   | 1 teaspoon     |
| Sugar                 | 3 tablespoons  | 2½ tablespoons | 2 tablespoons  |
| Wholemeal plain flour | 600g / 4cups   | 450g / 3 cups  | 300g / 2 cups  |
| Milk powder           | 2½ tablespoons | 2 tablespoons  | 1½ tablespoons |
| Tandaco Yeast         | 2 teaspoons    | 1½ teaspoons   | 1 teaspoon     |

### SETTING – SELECT FROM:

WHOLE WHEAT Light, Medium, Dark

## CRACKED WH

 \*This recip

### INGREDIENTS

Water  
Oil  
Salt  
Sugar  
Wholemeal plain  
Bread flour  
Milk powder  
Cracked wheat  
Sunflower seed  
Tandaco Yeast

### SETTING – SE

WHOLE WHEAT

## RUSSIAN BLA

### INGREDIENTS:

Water  
Treacle  
Salt  
Instant coffee  
Wholemeal plain  
Rye flour  
Bread flour  
Butter  
Fennel seeds  
Tandaco Yeast

### SETTING:

WHOLEWHEAT

## RYE & CARAW

### INGREDIENTS:

Water  
Olive oil  
Treacle  
Salt  
Rye flour  
Bread flour  
Milk powder  
Caraway seeds  
Tandaco Yeast

### SETTING:

WHOLEWHEAT



Australian Standard  
and weighing  
1kg, 1.5lb/750g

ents such as  
or cereals,  
been designed  
e warming time at  
ese heavy grains  
expand. Also extra  
encourage better  
ter loaf of bread.

## CRACKED WHEAT AND SUNFLOWER BREAD

 \*This recipe not recommended for Rapid setting.

| INGREDIENTS             | 2LB/1KG        | 1.5LB/750G     | 1LB/500G       |
|-------------------------|----------------|----------------|----------------|
| Water                   | 390ml          | 310ml          | 220ml          |
| Oil                     | 2 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Salt                    | 2 teaspoons    | 1½ teaspoons   | 1 teaspoon     |
| Sugar                   | 3 tablespoons  | 2½ tablespoons | 2 tablespoons  |
| Wholemeal plain flour   | 375g / 2½ cups | 250g / 1⅔ cup  | 150g / 1 cup   |
| Bread flour             | 225g / 1½ cups | 150g / 1 cup   | 110g / ¾ cup   |
| Milk powder             | 2½ tablespoons | 1½ tablespoons | 1 tablespoon   |
| Cracked wheat (burghul) | 3 tablespoons  | 2 tablespoons  | 1½ tablespoons |
| Sunflower seeds         | 3 tablespoons  | 2½ tablespoons | 2 tablespoons  |
| Tandaco Yeast           | 2 teaspoons    | 1½ teaspoons   | 1 teaspoon     |

### SETTING - SELECT FROM:

WHOLE WHEAT Light, Medium, Dark

## RUSSIAN BLACK BREAD

| INGREDIENTS:          | 2LB/1KG        | 1.5LB/750G     | 1LB/500G       |
|-----------------------|----------------|----------------|----------------|
| Water                 | 390ml          | 310ml          | 220ml          |
| Treacle               | 4 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Salt                  | 2 teaspoons    | 2 teaspoons    | 1½ teaspoons   |
| Instant coffee        | 1 tablespoon   | 3 teaspoons    | 2 teaspoons    |
| Wholemeal plain flour | 190g / 1¼ cups | 150g / 1 cup   | 110g / ¾ cup   |
| Rye flour             | 225g / 1½ cups | 75g / ½ cup    | 4 tablespoons  |
| Bread flour           | 225g / 1½ cups | 200g / 1⅓ cups | 190g / 1¼ cups |
| Butter                | 3 tablespoons  | 2½ tablespoons | 1½ tablespoons |
| Fennel seeds          | 1 teaspoon     | ¾ teaspoon     | ½ teaspoon     |
| Tandaco Yeast         | 2½ teaspoons   | ¾ teaspoon     | ½ teaspoon     |

### SETTING:

WHOLEWHEAT Rapid

## RYE & CARAWAY

| INGREDIENTS:  | 2LB/1KG        | 1.5LB/750G     | 1LB/500G       |
|---------------|----------------|----------------|----------------|
| Water         | 415ml          | 300ml          | 240ml          |
| Olive oil     | 2 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Treacle       | 3 tablespoons  | 1½ tablespoons | 1 tablespoon   |
| Salt          | 2 teaspoons    | 2 teaspoons    | 1½ teaspoons   |
| Rye flour     | 225g / 1½ cups | 150g / 1 cup   | 100g / ¾ cup   |
| Bread flour   | 375g / 2½ cups | 300g / 2 cups  | 250g / 1⅔ cups |
| Milk powder   | 2½ tablespoons | 1½ tablespoons | 1 tablespoon   |
| Caraway seeds | 3 teaspoons    | 2¼ teaspoons   | 1½ teaspoons   |
| Tandaco Yeast | 2 teaspoons    | 1¼ teaspoons   | 1 teaspoon     |

### SETTING:

WHOLEWHEAT Rapid



### **PUMPERNICKEL BREAD**

#### **INGREDIENTS:**

|                  | <b>2LB/1KG</b> |
|------------------|----------------|
| Water            | 390ml          |
| Treacle          | 4 tablespoons  |
| Olive oil        | 2 tablespoons  |
| Salt             | 2 teaspoons    |
| Instant coffee   | 1 tablespoon   |
| Rye flour        | 375g / 2½ cups |
| Bread flour      | 300g / 2 cups  |
| Unprocessed bran | 4 tablespoons  |
| Chocolate chips  | 3 tablespoons  |
| Fennel seeds     | 1 tablespoon   |
| Tandaco Yeast    | 1 tablespoon   |

#### **SETTING:**

WHOLEWHEAT Rapid

### **BRAN BREAD**

#### **INGREDIENTS:**

|                  | <b>2LB/1KG</b> |
|------------------|----------------|
| Water            | 400ml          |
| Salt             | 2 teaspoons    |
| Brown sugar      | 4 tablespoons  |
| Bread flour      | 300g / 2 cups  |
| Wholemeal flour  | 225g / 1½ cups |
| Unprocessed bran | 35g / ½ cup    |
| Milk powder      | 2 tablespoons  |
| Butter           | 2 tablespoons  |
| Tandaco Yeast    | 2¼ teaspoons   |

#### **SETTING:**

WHOLEWHEAT Rapid

### **SWEDISH LIMPA**

#### **INGREDIENTS:**

|                    | <b>2LB/1KG</b> |
|--------------------|----------------|
| Water              | 400ml          |
| Olive oil          | 2 tablespoons  |
| Salt               | 2 teaspoons    |
| Brown sugar        | 3 tablespoons  |
| Bread flour        | 450g / 3 cups  |
| Rye Flour          | 150g / 1 cup   |
| Milk powder        | 2 tablespoons  |
| Grated orange rind | 2 tablespoons  |
| Caraway seeds      | 3 teaspoons    |
| Fennel seeds       | 2 teaspoons    |
| Tandaco Yeast      | 2¼ teaspoons   |

#### **SETTING – SELECT FROM:**

WHOLEWHEAT Light, Medium, Dark

#### **1.5LB/750G**

|                |
|----------------|
| 310ml          |
| 1½ tablespoons |
| 1½ tablespoons |
| 2 teaspoons    |
| 3 teaspoons    |
| 150g / 1 cup   |
| 250g / 1⅔ cup  |
| 3 tablespoons  |
| 2½ tablespoons |
| 3 teaspoons    |
| 3 teaspoons    |

#### **1LB/500G**

|               |
|---------------|
| 240ml         |
| 2¼ teaspoons  |
| 1 tablespoon  |
| 1½ teaspoons  |
| 2 teaspoons   |
| 110g / ¾ cup  |
| 225g / 1½ cup |
| 2 tablespoons |
| 2 tablespoons |
| 2 teaspoons   |
| 2 teaspoons   |

#### **1.5LB/750G**

|                |
|----------------|
| 310ml          |
| 1½ teaspoons   |
| 3 tablespoons  |
| 260g / 1¾ cups |
| 150g / 1 cup   |
| 4 tablespoons  |
| 1½ tablespoons |
| 1½ tablespoons |
| 1½ teaspoons   |

#### **1LB/500G**

|                |
|----------------|
| 220ml          |
| 1 teaspoon     |
| 2 tablespoons  |
| 190g / 1¼ cups |
| 110g / ¾ cup   |
| 3 tablespoons  |
| 1 tablespoon   |
| 1 tablespoon   |
| 1 teaspoon     |

#### **1.5LB/750G**

|                |
|----------------|
| 320ml          |
| 1½ tablespoons |
| 1½ tablespoons |
| 2 tablespoons  |
| 300g / 2 cups  |
| 110g / ¾ cup   |
| 1½ tablespoons |
| 1½ tablespoons |
| 2½ teaspoons   |
| 1½ teaspoons   |
| 1½ teaspoons   |

#### **1LB/500G**

|                |
|----------------|
| 260ml          |
| 1 tablespoon   |
| 1 teaspoon     |
| 1 tablespoon   |
| 225g / 1½ cups |
| 75g / ½ cup    |
| 1 tablespoon   |
| 1 tablespoon   |
| 2 teaspoons    |
| 1 teaspoon     |
| 1 teaspoon     |

### **WHOLEWHEAT**

#### **INGREDIENTS:**

|                 |
|-----------------|
| Water           |
| Honey           |
| Salt            |
| Wholemeal plain |
| Milk powder     |
| Butter          |
| Tandaco Yeast   |

#### **SETTING – SELECT FROM:**

WHOLEWHEAT

### **WHOLEWHEAT**

#### **INGREDIENTS:**

|                 |
|-----------------|
| Water           |
| Olive oil       |
| Salt            |
| Brown sugar     |
| Wholemeal plain |
| Milk powder     |
| Chopped Dates   |
| Chopped pecan   |
| Tandaco Yeast   |

#### **SETTING – SELECT FROM:**

WHOLEWHEAT



**NOTE!**

FLOUR  
TO A  
OF TH  
IS TO  
FIRM  
TIME  
DOUC  
CHEV



### **WHOLEWHEAT & HONEY BREAD**

#### **INGREDIENTS:**

|                       | <b>2LB/1KG</b> |
|-----------------------|----------------|
| Water                 | 390ml          |
| Honey                 | 3 tablespoons  |
| Salt                  | 1½ teaspoons   |
| Wholemeal plain flour | 640g / 4¼ cups |
| Milk powder           | 2½ tablespoons |
| Butter                | 2 tablespoons  |
| Tandaco Yeast         | 2¼ teaspoons   |

#### **1.5LB/750G**

|                       |                |
|-----------------------|----------------|
| Water                 | 295ml          |
| Honey                 | 3 tablespoons  |
| Salt                  | 1 teaspoon     |
| Wholemeal plain flour | 410g / 2¾ cups |
| Milk powder           | 2 tablespoons  |
| Butter                | 1½ tablespoons |
| Tandaco Yeast         | 1¾ teaspoons   |

#### **1LB/500G**

|                       |                |
|-----------------------|----------------|
| Water                 | 195ml          |
| Honey                 | 2 tablespoons  |
| Salt                  | ¾ teaspoon     |
| Wholemeal plain flour | 260g / 1¾ cups |
| Milk powder           | 1½ tablespoons |
| Butter                | 1 tablespoon   |
| Tandaco Yeast         | 1¼ teaspoons   |

#### **SETTING – SELECT FROM:**

WHOLEWHEAT Light, Medium, Dark

### **WHOLEWHEAT DATE AND NUT**

#### **INGREDIENTS:**

|                       | <b>2LB/1KG</b> |
|-----------------------|----------------|
| Water                 | 390ml          |
| Olive oil             | 2 tablespoons  |
| Salt                  | 2 teaspoons    |
| Brown sugar           | 3 tablespoons  |
| Wholemeal plain flour | 600g / 4 cups  |
| Milk powder           | 2½ tablespoons |
| Chopped Dates         | 80g / ½ cup    |
| Chopped pecans        | 70g / ½ cup    |
| Tandaco Yeast         | 2 teaspoons    |

#### **1.5LB/750G**

|                       |                |
|-----------------------|----------------|
| Water                 | 295ml          |
| Olive oil             | 1½ tablespoons |
| Salt                  | 1½ teaspoons   |
| Brown sugar           | 2 tablespoons  |
| Wholemeal plain flour | 410g / 2¾ cups |
| Milk powder           | 2 tablespoons  |
| Chopped Dates         | 4 tablespoons  |
| Chopped pecans        | 4 tablespoons  |
| Tandaco Yeast         | 1½ teaspoons   |

#### **1LB/500G**

|                       |                |
|-----------------------|----------------|
| Water                 | 195ml          |
| Olive oil             | 1 tablespoon   |
| Salt                  | 1 teaspoon     |
| Brown sugar           | 1 tablespoon   |
| Wholemeal plain flour | 260g / 1¾ cups |
| Milk powder           | 1½ tablespoons |
| Chopped Dates         | 2 tablespoons  |
| Chopped pecans        | 3 tablespoons  |
| Tandaco Yeast         | 1 teaspoon     |

#### **SETTING – SELECT FROM:**

WHOLEWHEAT Light, Medium, Dark



#### **NOTE!**

FLOUR PROPERTIES CAN ALTER ON A SEASONAL BASIS, THEREFORE IT MAY BE NECESSARY TO ADJUST THE WATER AND FLOUR RATIO. THIS CAN BE DETERMINED AFTER TEN MINUTES OF THE KNEADING CYCLE. SIMPLY OPEN THE LID OF THE BREAD MASTER AND IF THE DOUGH IS TOO STICKY, ADD MORE FLOUR, 1 TABLESPOON AT A TIME UNTIL THE DOUGH REACHES A FIRMER CONSISTENCY. IF THE DOUGH IS TOO DRY ADD MORE WATER, 1 TEASPOON AT A TIME UNTIL A SOFTER, MORE PLIABLE DOUGH RESULTS. (AFTER BEING PROPERLY KNEADED, DOUGH WITH THE CORRECT AMOUNT OF WATER SHOULD STRETCH LIKE WELL-CHEWED CHEWING GUM.)



# Sweeter flavoured bread



All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 2lb/1kg, 1.5lb/750g or 1lb/500g loaf of bread.

Most of the recipes in this section have the addition of nuts, chocolate, sultanas or other flavour enhancing ingredients. Some of the recipes include egg or milk in place of water, this produces a richer flavour and better keeping quality to the bread. All the recipes in this section are designed for the 'Sweet Setting' only. This setting eliminates the option of Crust Control or Rapid setting.

## PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select to setting 'Sweet' – 2lb/1kg as specified in recipe.
5. Press Loaf Control to 1.5lb/750g or 1lb/500g setting if required.
6. Press Start.
7. Press Select/Nuts if applicable

After baking, press RESET. Remove bread from Ultimate baker's oven and bread pan. Cool on rack.

## PECAN & MAPLE SYRUP BREAD

### INGREDIENTS

|               |               |
|---------------|---------------|
| Water         | 320ml         |
| Oil           | 3 tablespoons |
| Maple Syrup   | 4 tablespoons |
| Salt          | 2 teaspoons   |
| Sugar         | 2 teaspoons   |
| Bread Flour   | 600g/4 cups   |
| Milk Powder   | 2 tablespoons |
| Tandaco Yeast | 1½ teaspoons  |

### 2LB/1KG

### 1.5LB/750G

|                |
|----------------|
| 250ml          |
| 2 tablespoons  |
| 3 tablespoons  |
| 2 teaspoons    |
| 1½ teaspoons   |
| 450g/3 cups    |
| 1½ tablespoons |
| 1¼ teaspoons   |

### 1LB/500G

|               |
|---------------|
| 200ml         |
| 1 tablespoon  |
| 2 tablespoons |
| 1 teaspoon    |
| 1 teaspoon    |
| 350g/2⅓ cups  |
| 1 tablespoon  |
| 1 teaspoon    |

## ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER:

|                |               |               |               |
|----------------|---------------|---------------|---------------|
| Chopped Pecans | 5 tablespoons | 4 tablespoons | 3 tablespoons |
|----------------|---------------|---------------|---------------|

## SETTING:

SWEET



YOU CAN USE THE 'PAUSE' BUTTON TO GLAZE THE TOP OF THE LOAF USING THE 'GELATINE GLAZE' (refer to 'Gelatin Glaze' recipe on page 59)

## APPLE & SPICE

### INGREDIENTS

|                 |
|-----------------|
| Water           |
| Apple juice     |
| Oil             |
| Salt            |
| Brown sugar     |
| Bread Flour     |
| Milk Powder     |
| Ground cinnamon |
| Ground nutmeg   |
| Tandaco Yeast   |

## ADD TO THE DISPENSER:

|                     |
|---------------------|
| Chopped dried apple |
| Sultanas            |

## SETTING: SWEET

## GINGER & MAPLE

### INGREDIENTS

|                   |
|-------------------|
| Water             |
| Ginger & lime jam |
| Oil               |
| Salt              |
| Bread Flour       |
| Milk Powder       |
| Ground ginger     |
| Tandaco Yeast     |

## ADD TO THE DISPENSER:

|                        |
|------------------------|
| Roughly chopped ginger |
| Chopped glace fruit    |

## SETTING: SWEET

## WALNUT & COFFEE

### INGREDIENTS:

|                  |
|------------------|
| Water            |
| Oil              |
| Honey            |
| Coffee & Chicory |
| Salt             |
| Bread Flour      |
| Milk Powder      |
| Nutmeg           |
| Tandaco Yeast    |

## ADD TO THE DISPENSER:

|                  |
|------------------|
| Walnuts, chopped |
|------------------|

## SETTING: SWEET



Australian Standard  
and weighing  
/1kg, 1.5lb/750g

the addition of  
our enhancing  
the egg or milk in  
flavour and better  
pipes in this  
setting' only. This  
Control or Rapid

### APPLE & SPICE BREAD

| INGREDIENTS     | 2LB/1KG       | 1.5LB/750G     | 1LB/500G       |
|-----------------|---------------|----------------|----------------|
| Water           | 250ml         | 210ml          | 180ml          |
| Apple juice     | 125ml         | 60ml           | 40ml           |
| Oil             | 2 tablespoons | 2 tablespoons  | 1 tablespoon   |
| Salt            | 1½ teaspoons  | 1¼ teaspoons   | 1 teaspoon     |
| Brown sugar     | 3 tablespoons | 2 tablespoons  | 2 tablespoons  |
| Bread Flour     | 600g / 4 cups | 450g / 3 cups  | 350g / 2½ cups |
| Milk Powder     | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Ground cinnamon | 1 teaspoon    | 1 teaspoon     | ¾ teaspoon     |
| Ground nutmeg   | 1 teaspoon    | 1 teaspoon     | ¾ teaspoon     |
| Tandaco Yeast   | 2 teaspoons   | 1¾ teaspoons   | 1½ teaspoons   |

### ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER

|                     |               |               |               |
|---------------------|---------------|---------------|---------------|
| Chopped dried apple | 4 tablespoons | 4 tablespoons | 3 tablespoons |
| Sultanas            | 4 tablespoons | 4 tablespoons | 3 tablespoons |

SETTING: SWEET

### GINGER & MACADAMIA NUT BREAD

| INGREDIENTS       | 2LB/1KG       | 1.5LB/750G     | 1LB/500G       |
|-------------------|---------------|----------------|----------------|
| Water             | 330ml         | 270ml          | 200ml          |
| Ginger & lime jam | 4 tablespoons | 3 tablespoons  | 2 tablespoons  |
| Oil               | 3 tablespoons | 2 tablespoons  | 1½ tablespoons |
| Salt              | 1½ teaspoons  | 1½ teaspoons   | 1 teaspoon     |
| Bread Flour       | 600g / 4 cups | 450g / 3 cups  | 350g / 2½ cups |
| Milk Powder       | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Ground ginger     | 1 teaspoon    | ¾ teaspoon     | ¾ teaspoon     |
| Tandaco Yeast     | 2 teaspoons   | 1¾ teaspoons   | 1½ teaspoons   |

### ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER

|                                |                |               |                |
|--------------------------------|----------------|---------------|----------------|
| Roughly chopped Macadamia nuts | 5 tablespoons  | 4 tablespoons | 3 tablespoons  |
| Chopped glace ginger           | 2½ tablespoons | 2 tablespoons | 1½ tablespoons |

SETTING: SWEET

### WALNUT & COFFEE BREAD

| INGREDIENTS:             | 2LB/1KG       | 1.5LB/750G     | 1LB/500G       |
|--------------------------|---------------|----------------|----------------|
| Water                    | 375ml         | 310ml          | 240ml          |
| Oil                      | 3 tablespoons | 2 tablespoons  | 1 tablespoon   |
| Honey                    | 1 tablespoon  | 3 teaspoons    | 2 teaspoons    |
| Coffee & Chicory essence | 3 teaspoons   | 2 teaspoons    | 1 teaspoon     |
| Salt                     | 2 teaspoons   | 2 teaspoons    | 1 teaspoon     |
| Bread Flour              | 600g / 4 cups | 450g / 3 cups  | 350g / 2½ cups |
| Milk Powder              | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Nutmeg                   | 1 teaspoon    | ½ teaspoon     | ¼ teaspoon     |
| Tandaco Yeast            | 1½ teaspoons  | 1¼ teaspoons   | 1 teaspoon     |

### ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER

|                  |               |               |               |
|------------------|---------------|---------------|---------------|
| Walnuts, chopped | 5 tablespoons | 4 tablespoons | 3 tablespoons |
|------------------|---------------|---------------|---------------|

SETTING: SWEET



### ROLLED OATS & BROWN SUGAR BREAD

| INGREDIENTS:  | 2LB/1KG         |
|---------------|-----------------|
| Water         | 375ml           |
| Oil           | 3 tablespoons   |
| Salt          | 2 teaspoons     |
| Bread Flour   | 600g / 4 cups   |
| Brown Sugar   | 2 tablespoons   |
| Rolled Oats   | 60g / 1/2 cup   |
| Milk Powder   | 2 tablespoons   |
| Tandaco Yeast | 1 1/2 teaspoons |

#### SETTING:

SWEET

### LEMON BUTTER BREAD

| INGREDIENTS:        | 2LB/1KG         |
|---------------------|-----------------|
| Water               | 375ml           |
| Salt                | 2 teaspoons     |
| Lemon Butter Spread | 3 tablespoons   |
| Grated Lemon Rind   | 3 teaspoons     |
| Bread Flour         | 600g / 4 cups   |
| Milk Powder         | 2 tablespoons   |
| Tandaco Yeast       | 1 1/2 teaspoons |

#### SETTING:

SWEET

### COCONUT & CHERRY BREAD

| INGREDIENTS:        | 2LB/1KG         |
|---------------------|-----------------|
| Water               | 330ml           |
| Canned Coconut Milk | 2 tablespoons   |
| Oil                 | 3 tablespoons   |
| Salt                | 1 1/2 teaspoons |
| Sugar               | 2 tablespoons   |
| Bread Flour         | 600g / 4 cups   |
| Milk Powder         | 2 tablespoons   |
| Dessicated Coconut  | 40g / 1/2 cup   |
| Tandaco Yeast       | 2 teaspoons     |

#### ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER

|                       |               |
|-----------------------|---------------|
| Halved Glace Cherries | 5 tablespoons |
|-----------------------|---------------|

#### SETTING:

SWEET

| 1.5LB/750G        |
|-------------------|
| 310ml             |
| 2 tablespoons     |
| 2 teaspoons       |
| 450g / 3 cups     |
| 1 1/2 tablespoons |
| 4 tablespoons     |
| 1 1/2 tablespoons |
| 1 1/4 teaspoons   |

| 1LB/500G          |
|-------------------|
| 240ml             |
| 1 tablespoon      |
| 1 teaspoon        |
| 350g / 2 1/3 cups |
| 1 tablespoon      |
| 3 tablespoons     |
| 1 tablespoon      |
| 1 teaspoon        |

| 1.5LB/750G        |
|-------------------|
| 310ml             |
| 2 teaspoons       |
| 2 tablespoons     |
| 2 teaspoons       |
| 450g / 3 cups     |
| 1 1/2 tablespoons |
| 1 1/4 teaspoons   |

| 1LB/500G          |
|-------------------|
| 240ml             |
| 1 teaspoon        |
| 1 tablespoon      |
| 1 teaspoon        |
| 350g / 2 1/3 cups |
| 1 tablespoon      |
| 1 teaspoon        |

| 1.5LB/750G        |
|-------------------|
| 250ml             |
| 1 1/2 tablespoons |
| 2 tablespoons     |
| 1 1/4 teaspoons   |
| 2 tablespoons     |
| 450g / 3 cups     |
| 1 1/2 tablespoons |
| 4 tablespoons     |
| 1 3/4 teaspoons   |

| 1LB/500G          |
|-------------------|
| 200ml             |
| 1 tablespoon      |
| 1 1/2 tablespoons |
| 1 teaspoon        |
| 2 tablespoons     |
| 350g / 2 1/3 cups |
| 1 tablespoon      |
| 3 tablespoons     |
| 1 1/2 teaspoons   |

|               |
|---------------|
| 4 tablespoons |
|---------------|

|               |
|---------------|
| 3 tablespoons |
|---------------|

### CRANBERRY &

| INGREDIENTS:    |
|-----------------|
| Water           |
| Oil             |
| Salt            |
| Brown Sugar     |
| Cranberry Sauce |
| Bread Flour     |
| Milk Powder     |
| Tandaco Yeast   |

#### ADD TO THE DISPENSER

Pistachio Nuts

#### SETTING:

SWEET

### APRICOT ALMOND

| INGREDIENTS:    |
|-----------------|
| Water           |
| Oil             |
| Almond Essence  |
| Brown Sugar     |
| Bread Flour     |
| Milk Powder     |
| Ground Cardamom |
| Tandaco Yeast   |

#### ADD TO THE DISPENSER

Slivered Almonds

Chopped Dried Apricots

#### SETTING:

SWEET

### CHOCOLATE BREAD

| INGREDIENTS:  |
|---------------|
| Water         |
| Oil           |
| Salt          |
| Brown Sugar   |
| Bread Flour   |
| Milk Powder   |
| Tandaco Yeast |

#### ADD TO THE DISPENSER

Chocolate Chips

#### SETTING:

SWEET



### **CRANBERRY & PISTACHIO NUT BREAD**

| INGREDIENTS:    | 2LB/1KG       | 1.5LB/750G     | 1LB/500G       |
|-----------------|---------------|----------------|----------------|
| Water           | 250ml         | 200ml          | 160ml          |
| Oil             | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Salt            | 1½ teaspoons  | 1½ teaspoons   | 1 teaspoon     |
| Brown Sugar     | 3 tablespoons | 2 tablespoons  | 2 tablespoons  |
| Cranberry Sauce | 148g / ½ cup  | 4 tablespoons  | 3 tablespoons  |
| Bread Flour     | 600g / 4 cups | 450g / 3 cups  | 350g / 2⅓ cups |
| Milk Powder     | 2 tablespoons | 2 tablespoons  | 1 tablespoon   |
| Tandaco Yeast   | 2 teaspoons   | 1¾ teaspoons   | 1½ teaspoons   |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|                |               |               |               |
|----------------|---------------|---------------|---------------|
| Pistachio Nuts | 5 tablespoons | 4 tablespoons | 3 tablespoons |
|----------------|---------------|---------------|---------------|

#### **SETTING:**

SWEET

### **APRICOT ALMOND & CARDAMOM BREAD**

| INGREDIENTS:    | 2LB/1KG       | 1.5LB/750G     | 1LB/500G       |
|-----------------|---------------|----------------|----------------|
| Water           | 300ml         | 270ml          | 200ml          |
| Oil             | 3 tablespoons | 2 tablespoons  | 1½ tablespoons |
| Almond Essence  | 1½ teaspoons  | 1 teaspoon     | ¾ teaspoon     |
| Brown Sugar     | 3 tablespoons | 2 tablespoons  | 2 tablespoons  |
| Bread Flour     | 600g / 4 cups | 450g / 3 cups  | 350g / 2⅓ cups |
| Milk Powder     | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Ground Cardamom | 1½ teaspoons  | 1 teaspoon     | ¾ teaspoon     |
| Tandaco Yeast   | 2 teaspoons   | 1¾ teaspoons   | 1½ teaspoons   |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|                        |               |               |               |
|------------------------|---------------|---------------|---------------|
| Slivered Almonds       | 4 tablespoons | 4 tablespoons | 3 tablespoons |
| Chopped Dried Apricots | 4 tablespoons | 4 tablespoons | 3 tablespoons |

#### **SETTING:**

SWEET

### **CHOCOLATE BREAD**

| INGREDIENTS:  | 2LB/1KG       | 1.5LB/750G     | 1LB/500G       |
|---------------|---------------|----------------|----------------|
| Water         | 330ml         | 250ml          | 220ml          |
| Oil           | 3 tablespoons | 2 tablespoons  | 1½ tablespoons |
| Salt          | 1½ teaspoons  | 1 teaspoon     | 1 teaspoon     |
| Brown Sugar   | 3 tablespoons | 2 tablespoons  | 2 tablespoons  |
| Bread Flour   | 600g / 4 cups | 450g / 3 cups  | 350g / 2⅓ cups |
| Milk Powder   | 2 tablespoons | 1½ tablespoons | 1 tablespoon   |
| Tandaco Yeast | 2½ teaspoons  | 2 teaspoons    | 1¾ teaspoons   |

#### **ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|                 |              |             |               |
|-----------------|--------------|-------------|---------------|
| Chocolate Chips | 170g / 1 cup | 90g / ¾ cup | 5 tablespoons |
|-----------------|--------------|-------------|---------------|

#### **SETTING:**

SWEET



**FRUIT & NUT BREAD****INGREDIENTS:**

|                                | <b>2LB/1KG</b> | <b>1.5LB/750G</b> | <b>1LB/500G</b> |
|--------------------------------|----------------|-------------------|-----------------|
| 1 egg + enough milk to make up | 250ml          | 200ml             | 180ml           |
| Apple Juice                    | 125ml          | 90ml              | 50ml            |
| Oil                            | 1 tablespoon   | 1 tablespoon      | 1 tablespoon    |
| Salt                           | 1½ teaspoons   | 1¼ teaspoons      | 1 teaspoon      |
| Brown Sugar                    | 3 tablespoons  | 2 tablespoons     | 2 tablespoons   |
| Bread Flour                    | 600g / 4 cups  | 450g / 3 cups     | 350g / 2⅓ cups  |
| Grated Lemon rind              | 3 teaspoons    | 2 teaspoons       | 1½ teaspoons    |
| Ground Mixed Spice             | 1½ teaspoons   | 1 teaspoon        | 1 teaspoon      |
| Tandaco Yeast                  | 2 teaspoons    | 1¾ teaspoons      | 1½ teaspoons    |

**ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|                       |               |               |               |
|-----------------------|---------------|---------------|---------------|
| Sultanas              | 4 tablespoons | 2 tablespoons | 2 tablespoons |
| Mixed Peel            | 1 tablespoons | ½ tablespoon  | 1 tablespoon  |
| Halved Glace Cherries | 2 tablespoons | ½ tablespoon  | 1 tablespoon  |
| Chopped Glace Ginger  | 1 tablespoon  | 2 teaspoons   | 2 teaspoons   |
| Chopped dried apple   | 2 tablespoons | 1 tablespoon  | 1 tablespoon  |
| Chopped Walnuts       | 2 tablespoons | 1 tablespoons | ½ tablespoons |

**SETTING:**

SWEET

**FRUIT LOAF****INGREDIENTS:**

|                    | <b>2LB/1KG</b> | <b>1.5LB/750G</b> | <b>1LB/500G</b> |
|--------------------|----------------|-------------------|-----------------|
| Water              | 330ml          | 270ml             | 200ml           |
| White Bread Flour  | 600g / 4 cups  | 450g / 3 cups     | 360g / 2¼ cups  |
| Brown Sugar        | 2 tablespoons  | 1½ tablespoons    | 1 tablespoon    |
| Salt               | 2 teaspoons    | 1½ teaspoons      | 1 teaspoon      |
| Milk Powder        | 2 tablespoons  | 1½ tablespoons    | 1 tablespoon    |
| Ground Mixed Spice | 1 tablespoon   | 3 teaspoons       | 2 teaspoons     |
| Butter or Oil      | 2 tablespoons  | 1½ tablespoons    | 1 tablespoon    |
| Tandaco Yeast      | 2½ teaspoons   | 2 teaspoons       | 1½ teaspoons    |

**ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER**

|                                                                                |              |               |               |
|--------------------------------------------------------------------------------|--------------|---------------|---------------|
| Dried Fruit (e.g. Sultanas, Currants, Raisins, Mixed Fruit, Fruit Medley, etc) | 185g / ¾ cup | 170g / ⅔ cups | 125g / ½ cups |
|--------------------------------------------------------------------------------|--------------|---------------|---------------|

**SETTING:**

SWEET

**NOTE!**

FLOUR PROPERTIES CAN ALTER ON A SEASONAL BASIS, THEREFORE IT MAY BE NECESSARY TO ADJUST THE WATER AND FLOUR RATIO. THIS CAN BE DETERMINED AFTER TEN MINUTES OF THE KNEADING CYCLE. SIMPLY OPEN THE LID OF THE BREAD MASTER AND IF THE DOUGH IS TOO STICKY, ADD MORE FLOUR, 1 TABLESPOON AT A TIME UNTIL THE DOUGH REACHES A FIRMER CONSISTENCY. IF THE DOUGH IS TOO DRY ADD MORE WATER, 1 TEASPOON AT A TIME UNTIL A SOFTER, MORE PLIABLE DOUGH RESULTS. (AFTER BEING PROPERLY KNEADED, DOUGH WITH THE CORRECT AMOUNT OF WATER SHOULD STRETCH LIKE WELL-CHEWED CHEWING GUM.)



All recipes use local Standard Metric measuring scales) for

**JAM CYCLE INS**

For Best Results:

Always use the ex

Setta. Do not redu

Use only ripe fruit level.

Do not puree fruit.

Fruit can be chopp pulse action.

Recipes should no

Weigh fruit after sli

Remove stems, se

**NOTE!**

'JAM S  
MIXTUR  
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FOUND  
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COOKE  
ADDITI  
RECIPE  
SETTIN  
PRODU  
SUPER



# Just Jam



All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy.

## JAM CYCLE INSTRUCTIONS

For Best Results:

Always use the exact amounts of sugar, fruit and Jam Setta. Do not reduce sugar or use substitutes.

Use only ripe fruit for best flavour and natural Pectin level.

Do not puree fruit. Jam should contain pieces of fruit. Fruit can be chopped with a food processor, using a pulse action.

Recipes should not exceed 3½ cups.

Weigh fruit after slicing.

Remove stems, seeds or pits from fruit before slicing.



**NOTE!**

'JAM SETTA' IS A JAM SETTING MIXTURE. IT CONTAINS THE INGREDIENT 'PECTIN' WHICH IS A NATURALLY OCCURRING SUBSTANCE FOUND IN FRESH FRUIT. IT IS THIS PECTIN IN FRUIT WHICH WHEN COOKED PRODUCES A GEL. THE ADDITION OF 'JAM SETTA' IN OUR RECIPES ENSURE A THICKER SETTING ACTION OCCURS. THIS PRODUCT IS AVAILABLE AT MOST SUPERMARKETS IN 50G SACHETS.

## OPERATING INSTRUCTIONS:

With kneading blade in position inside bread pan, add the crushed fruit to the bread pan.

Add the rest of the called for ingredients in the recipe.

Insert bread pan into the Ultimate Baker's Oven

Close Lid

Press SELECT button until JAM cycle is chosen

Press START

The Ultimate Baker's Oven will preheat (display will show 'RISE 3') for 15 minutes before any movement occurs in the pan. After pre-heating, the jam will be heated and mixed for approximately 50 minutes (display will show 'BAKING'). The entire cycle takes 1.05 hours.

The Ultimate Baker's Oven will beep when the cycle is complete

Press RESET. USING OVEN MITTS remove the bread pan.

Pour the hot jam into warm, dry, sterilized jars, leaving 1.25cm from the top of the jar.

Seal immediately and label.

Jam will thicken upon cooling and storage.



**NOTE!**

THE TIMER CANNOT BE USED FOR THE JAM SELECTION.

## STRAWBERRY JAM

500g strawberries, hulled, and chopped

1⅔ cups sugar

2½ tablespoons Jam Setta

## PLUM JAM

600g blood plums, peeled, deseeded and roughly chopped

1½ cups sugar

2½ tablespoons Jam Setta

## PROCEDURE

1. Place fruit, sugar and Jam Setta into bread pan.
2. Press Start.

NECESSARY  
IN MINUTES  
F THE DOUGH  
REACHES A  
OON AT A  
LY KNEADED,  
CHEWED



## APRICOT AND PINEAPPLE CONSERVE

### INGREDIENTS

|                                             |               |
|---------------------------------------------|---------------|
| Dried apricots, roughly chopped             | 300g          |
| Pineapple, peeled, cored and finely chopped | 200g          |
| Sugar                                       | 1½ cups       |
| Jam Setta                                   | 2 tablespoons |

### SETTING:

JAM

### PROCEDURE

1. Place apricots into a heatproof mixing bowl. Add sufficient boiling water to just cover. Set aside to cool.
2. When apricots have absorbed almost all the liquid, transfer to bread pan.
3. Add pineapple, sugar and Jam Setta.
4. Press Start.

## ORANGE AND LEMON MARMALADE

### INGREDIENTS

|                        |               |
|------------------------|---------------|
| Oranges, sliced thinly | 425g          |
| Lemons, sliced thinly  | 125g          |
| Sugar                  | 1⅔ cups       |
| Jam Setta              | 2 tablespoons |

### SETTING:

JAM

### PROCEDURE

1. Place orange and lemon slices into a heatproof mixing bowl. Add sufficient boiling water to just cover. Set aside until cool and peel softens, approximately 3 hours.
2. Drain slices and place into bread pan.
3. Add sugar and Jam Setta.
4. Press Start.

# Create your own jam recipes

### BASE

500g chopped fruit (desired variety)  
1⅔ cups sugar  
2½ tablespoons Jam Setta

### SETTING:

JAM

### PROCEDURE

1. Place fruit, sugar and Jam Setta into bread pan.
2. Press Start.



### NOTE!

THE GEL, TEXTURE, FLAVOUR, AROMA AND COLOUR OF THE COOLED JAM MAY VARY WHEN COMPARED TO COMMERCIALY MADE JAMS.

THE NATURAL PECTIN, RIPENESS, JUICINESS, ETC OF THE FRUIT USED WILL INFLUENCE THE FINISHED PRODUCT.

# Dou



## STICKY CINN

Water

Salt

Sugar

Bread Flour

Eggs

Butter, softened

Tandaco Yeast

### FILLING

Butter, melted

Brown sugar

Pecans, finely c

Ground cinnam

### SETTING:

DOUGH

### HANDSHAPIN

1. Roll dough in dough with h combined su
2. Drizzle rema widthwise an
3. Place on a g with lightly g warm area fo
4. Bake in a pr minutes or u GLAZE (recip drizzle with V



# Doughs for shaping



## STICKY CINNAMON ROLLS

|                           |                     |
|---------------------------|---------------------|
| Water                     | 285ml               |
| Salt                      | 1 teaspoon          |
| Sugar                     | 2½ teaspoons        |
| Bread Flour               | 600g / 4 cups       |
| Eggs                      | 2 x 60g             |
| Butter, softened, chopped | 60g / 3 tablespoons |
| Tandaco Yeast             | 3 teaspoons         |

### FILLING

|                        |                |
|------------------------|----------------|
| Butter, melted         | 3 tablespoons  |
| Brown sugar            | 4 tablespoons  |
| Pecans, finely chopped | 70g / ½ cup    |
| Ground cinnamon        | 1½ tablespoons |

### SETTING:

#### DOUGH

#### HANDSHAPING

1. Roll dough into a 40cm x 38cm square. Brush dough with half of the melted butter. Sprinkle with combined sugar, pecans and cinnamon.
2. Drizzle remaining butter over sugar mixture. Roll up widthwise and cut into 2cm thick slices.
3. Place on a greased baking tray, 5cm apart. Cover with lightly greased plastic food wrap and stand in a warm area for 20 minutes or until doubled in size.
4. Bake in a preheated oven at 180°C for 25-30 minutes or until golden brown. Brush with GELATINE GLAZE (recipe on page 59) whilst still hot then drizzle with VANILLA GLAZE (recipe on page 59)

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy. The weight of the shaped and baked dough will vary, depending on the recipe style.

When the dough cycle is complete, remove the dough to a lightly floured surface and knead for 1 minute by hand to a well rounded form. Shape the dough following the recipe instructions.

### PROCEDURE

1. Place ingredients into the bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select to setting 'Dough'
5. Press Start.

At the end of the programme, press RESET. Remove bread pan from the baking chamber and remove dough from the bread pan. Dough is now ready for hand shaping, rising and baking.

## BREAD ROLLS

|               |               |
|---------------|---------------|
| Water         | 310ml         |
| Oil           | 2 tablespoons |
| Salt          | 1 teaspoon    |
| Sugar         | 2 tablespoons |
| Bread Flour   | 600g / 4 cups |
| Egg           | 1 x 60g       |
| Tandaco Yeast | 2 teaspoons   |

### GLAZE

|      |               |
|------|---------------|
| Milk | 2 tablespoons |
|------|---------------|

### SETTING:

#### DOUGH

#### HANDSHAPING

1. Divide dough into 16 equal pieces. Knead each piece and shape into a round.
2. Place rolls close together on a lightly greased baking tray.
3. Cover rolls with lightly greased plastic food wrap and stand in a warm area for 30 minutes or until doubled in size.
4. Remove wrap, brush tops of rolls with milk.
5. Bake in a preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.



### WHOLEWHEAT HONEY ROLLS

|                       |               |
|-----------------------|---------------|
| Water                 | 310ml         |
| Oil                   | 2 tablespoons |
| Salt                  | 1 teaspoon    |
| Honey                 | 3 tablespoons |
| Wholemeal plain flour | 560g / 4 cups |
| Tandaco Yeast         | 2 teaspoons   |

#### SETTING:

#### DOUGH

##### Handshaping

1. Divide dough into 12 equal pieces. Knead each piece and shape into rounds.
2. Place rolls close together on a lightly greased baking tray.
3. Cover rolls with lightly greased plastic food wrap and stand in a warm area for 50-60 minutes or until doubled in size.
4. Remove wrap, brush tops of rolls with milk.
5. Bake in a preheated oven at 200°C for 12-15 minutes or until cooked and golden brown.

### DOUGHNUTS

|                |               |
|----------------|---------------|
| Milk           | 300ml         |
| Butter, melted | 4 tablespoons |
| Eggs           | 2 x 60g       |
| Salt           | 1½ teaspoons  |
| Sugar          | 3 tablespoons |
| Bread Flour    | 600g / 4 cups |
| Tandaco Yeast  | 2 teaspoons   |

#### TO COMPLETE

|                            |               |
|----------------------------|---------------|
| Strawberry jam             | 4 tablespoons |
| Vegetable oil for cooking. |               |
| Sugar                      | 4 tablespoons |
| Ground cinnamon            | 1 tablespoon  |

#### SETTING:

#### DOUGH

#### HANDSHAPING

1. Turn dough out onto a lightly floured surface, roll out to 1cm thickness. Cut into 5.5cm rounds.
2. Place a teaspoon jam on half the rounds, top with remaining rounds. Press edges together with fingers and place onto greased trays. Cover with plastic food wrap and stand in a warm area until doubled in size.
3. Cook doughnuts, in hot oil, a few at a time until golden brown and cooked through. Drain on absorbent paper, then toss in combined sugar and cinnamon.

### APPLE TWIST

|                 |                     |
|-----------------|---------------------|
| Water           | 250ml               |
| Salt            | 2 teaspoons         |
| Sugar           | 3 tablespoons       |
| Bread Flour     | 600g / 4 cups       |
| Eggs            | 2 x 60g             |
| Butter, chopped | 60g / 3 tablespoons |
| Tandaco Yeast   | 2½ teaspoons        |

#### FILLING

|                    |               |
|--------------------|---------------|
| Canned pie apple   | 300g          |
| mixed dried fruit  | 4 tablespoons |
| desiccated coconut | 4 tablespoons |

#### SETTING:

#### DOUGH

#### HANDSHAPING

1. Roll dough out into a 30cm x 50 cm rectangle. Cut into 4 strips lengthwise.
2. Combine filling ingredients and spoon mixture down the centre of each strip. Fold in half lengthwise and seal edges by pressing together. Roll into a sausage shape.
3. Twist 2 strips together and place on a greased baking tray. Repeat with remaining rolls.
4. Cover lightly with greased plastic food wrap and stand in a warm area for 20 minutes or until doubled in size.
5. Bake in a preheated oven at 180°C for 20-25 minutes or until golden brown.
6. Slide twists onto a cake cooler. Brush with GELATINE GLAZE (recipe page 59) whilst still hot. Stand for 5-10 minutes before serving.

### HOT CROSS

|                 |
|-----------------|
| Water           |
| Oil             |
| Salt            |
| Brown sugar     |
| Bread Flour     |
| Milk powder     |
| Ground mixed    |
| Ground cinnamon |
| Tandaco Yeast   |

#### ADDITIONS

Sultanas  
Mixed peel or  
chopped

#### SETTING:

#### DOUGH

#### HANDSHAPING

1. Knead sulta
2. Divide dough  
Place close
3. Cover with l  
stand in a w  
in size.
4. Blend 'Cros  
batter. Spo  
piping nozzl
5. Remove wra
6. Bake in a pr  
golden brow
7. Slide buns fr  
desired, bru  
page 59) ove  
serving.

#### BATTER FOR

|             |
|-------------|
| Water       |
| Plain Flour |



### HOT CROSS BUNS

|                    |               |
|--------------------|---------------|
| Water              | 340ml         |
| Oil                | 2 tablespoons |
| Salt               | 2 teaspoons   |
| Brown sugar        | 3 tablespoons |
| Bread Flour        | 600g / 4 cups |
| Milk powder        | 3 tablespoons |
| Ground mixed spice | 1 tablespoon  |
| Ground cinnamon    | 1 tablespoon  |
| Tandaco Yeast      | 2¼ teaspoons  |

#### ADDITIONS

|                                       |                |
|---------------------------------------|----------------|
| Sultanas                              | 140g / 1¼ cups |
| Mixed peel or Dried Apricots, chopped | 45g / ¼ cup    |

#### SETTING:

##### DOUGH

#### HANDSHAPING

1. Knead sultanas and mixed peel into dough.
2. Divide dough into 18 pieces and shape into rounds. Place close together on a greased baking tray.
3. Cover with lightly greased plastic wrap and leave to stand in a warm area for 20 minutes or until doubled in size.
4. Blend 'Cross' batter ingredients to make a smooth batter. Spoon into a piping bag fitted with a small piping nozzle.
5. Remove wrap and pipe a cross onto each bun.
6. Bake in a preheated oven 190°C for 15-20 or until golden brown.
7. Slide buns from baking tray onto a cake cooler. If desired, brush HOT CROSS BUN GLAZE (recipe page 59) over hot buns. Stand 5-10 minutes before serving.

#### BATTER FOR 'CROSSES'

|             |               |
|-------------|---------------|
| Water       | 2 tablespoons |
| Plain Flour | 40g/¼ cup     |

### CARAMEL CHELSEA BUNS

|                     |               |
|---------------------|---------------|
| Full cream milk     | 350 ml        |
| Salt                | 1 teaspoon    |
| Sugar               | 2 tablespoons |
| Bread flour         | 600g / 4 cups |
| Mixed spice         | 1½ teaspoons  |
| Grated orange rind  | 2 teaspoons   |
| Egg, lightly beaten | 1x 60g        |
| Tandaco Yeast       | 4 teaspoons   |

#### ADDITIONS

|                             |              |
|-----------------------------|--------------|
| Melted butter               | 1 tablespoon |
| Bottled Fudgy Caramel Sauce | 150g / ½ cup |
| Sultanas                    | 120g / ½ cup |
| Chopped walnuts             | 60g / ½ cup  |

#### SETTING:

##### DOUGH

#### HANDSHAPING

1. Roll dough out to a 20cm x 30cm rectangle. Brush dough with butter, spread over caramel sauce, leaving a 2cm border. Sprinkle with sultanas and walnuts, then roll up from the long side, like a Swiss roll.
2. Cut into 12 slices, place cut side up in 2 greased, deep 22cm round cake pans.
3. Cover and stand in a warm place for 30 minutes or until buns have risen slightly. Bake at 200°C for 30 minutes or until golden. Remove from cake pans and cool on wire racks. When cool, drizzle with VANILLA GLAZE (recipe on page 59)



## STOLLEN

|                     |                     |
|---------------------|---------------------|
| Milk                | 125ml               |
| Water               | 125ml               |
| Melted butter       | 60g / 3 tablespoons |
| Salt                | 1 teaspoon          |
| Castor sugar        | 3 tablespoons       |
| Bread flour         | 600g / 4 cups       |
| Grated orange rind  | 1 teaspoon          |
| Egg, lightly beaten | 1 x 60g             |
| Tandaco Yeast       | 2 teaspoons         |

## ADDITIONS

|                |               |
|----------------|---------------|
| Raisins        | 90g / 1/2 cup |
| Sultanas       | 3 tablespoons |
| Glaze cherries | 3 tablespoons |
| Mixed peel     | 2 tablespoons |
| Sliced almonds | 3 tablespoons |
| Brandy         | 2 tablespoons |
| Melted butter  | 2 tablespoons |
| Icing Sugar    | 3 tablespoons |

## SETTING:

### DOUGH

### HANDSHAPING

1. Place raisins, sultanas, glaze cherries, mixed peel and almonds into a glass bowl. Pour over brandy, cover and set aside to stand for 2 hours.
2. Flatten out dough to approximately a 25cm square. Scatter soaked fruit and almonds over the top.
3. Fold dough over fruit and knead fruit into the dough until evenly incorporated.
4. Roll dough out to an oval shape roughly 30cm x 20cm. Place on a greased baking tray. Brush with melted butter, bake at 180° C for 30-35 minutes or until golden. Remove from tray, cool on wire rack.
5. When cool, dust Stollen liberally with icing sugar.

 **NOTE!** FLOUR PROPERTIES CAN ALTER ON A SEASONAL BASIS, THEREFORE IT MAY BE NECESSARY TO ADJUST THE WATER AND FLOUR RATIO. THIS CAN BE DETERMINED AFTER TEN MINUTES OF THE KNEADING CYCLE. SIMPLY OPEN THE LID OF THE BREAD MASTER AND IF THE DOUGH IS TOO STICKY, ADD MORE FLOUR, 1 TABLESPOON AT A TIME UNTIL THE DOUGH REACHES A FIRMER CONSISTENCY. IF THE DOUGH IS TOO DRY ADD MORE WATER, 1 TEASPOON AT A TIME UNTIL A SOFTER, MORE PLIABLE DOUGH RESULTS. (AFTER BEING PROPERLY KNEADED, DOUGH WITH THE CORRECT AMOUNT OF WATER SHOULD STRETCH LIKE WELL-CHEWED CHEWING GUM.)

# Pizza



## FOCACCIA

Water  
Olive oil  
Salt  
Sugar  
Bread Flour  
Tandaco Yeast

## SETTING:

### DOUGH

### TOPPING

Olive oil  
Rock salt  
Black Olives, sliced

### HANDSHAPING

For a thick Focaccia

1. Press dough into a lamington tin.
2. Cover with lightly oiled paper and stand in a warm place for 1 hour in size.
3. Remove wrap, brush with olive oil and sprinkle with rock salt.
4. Bake in a preheated oven at 180° C for 20-25 minutes or until golden brown.

For a thinner Focaccia

1. Roll dough on a lightly floured surface to a thickness of 1cm. Prepare as for thick.



# Pizza doughs



## FOCACCIA

|               |               |
|---------------|---------------|
| Water         | 250ml         |
| Olive oil     | 2 tablespoons |
| Salt          | 1 teaspoon    |
| Sugar         | 2 teaspoons   |
| Bread Flour   | 450g / 3 cups |
| Tandaco Yeast | 2 teaspoons   |

### SETTING:

#### DOUGH

#### TOPPING

|                      |               |
|----------------------|---------------|
| Olive oil            | 3 tablespoons |
| Rock salt            | 3 tablespoons |
| Black Olives, sliced | 4 tablespoons |

#### HANDSHAPING

For a thick Focaccia

1. Press dough into a lightly greased 19cm x 29cm lamington tin.
2. Cover with lightly greased plastic food wrap and stand in a warm area for 30 minutes or until doubled in size.
3. Remove wrap, brush dough with olive oil and sprinkle with rock salt and olives.
4. Bake in a preheated oven 200°C for 30-35 minutes or until golden brown.

For a thinner Focaccia

1. Roll dough on a lightly greased baking tray until 2cm thick. Prepare as for a thick Focaccia.

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy. The weight of the shaped and baked dough will vary, depending on the recipe style.

The Dough setting is suitable for all your favourite pizza and focaccia recipes.

### PROCEDURE

1. Place ingredients into the bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select setting to 'Dough'.
5. Press Start.

For a softer more pliable texture remove dough from pan 30 minutes before completion of DOUGH setting. Press RESET. Dough is now ready for handshaping and baking.

## PIZZA DOUGH

|               |              |
|---------------|--------------|
| Water         | 200ml        |
| Olive oil     | 1 tablespoon |
| Salt          | 1 teaspoon   |
| Bread Flour   | 375g/2½ cups |
| Tandaco Yeast | 1¼ teaspoons |

### SETTING:

#### DOUGH

#### SUGGESTED TOPPINGS

Tomato paste, mushrooms, capsicums, onions, tomatoes, capers, pineapple pieces, olives, herbs, salami, ham, anchovies, sardines, cheese (ie. grated mozzarella, parmesan).

#### HANDSHAPING

1. Roll dough on a lightly floured surface into a 25cm round for a thick based pizza or into 2 x 20cm rounds for a thinner based pizza.
2. Place onto a lightly greased baking tray. Spread or sprinkle pizza with selected pizza toppings.
3. Bake in a preheated oven at 200°C for 12-15 minutes or until base is cooked and topping heated through.

NECESSARY  
N MINUTES  
THE DOUGH  
REACHES A  
ON AT A  
LY KNEADED,  
CHEWED



# Gluten free breads



All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy. The weight of the baked bread in this section will be more than that of the Wheat Bread, due to the ingredient properties used in each recipe.

Your Breville Ultimate Baker's Oven has been developed to make gluten free bread with ease. The following recipes have been developed without using any grains or ingredients that contain gluten. Therefore, these recipes are suitable for people with specific food allergies or intolerances.



**NOTE!**

MAKING GLUTEN FREE BREAD IS DIFFERENT FROM TRADITIONAL BAKING, THEREFORE IT IS IMPORTANT TO CAREFULLY READ THE FOLLOWING INFORMATION:

**For information on the availability of gluten free ingredients contact the Coeliac Society in your state.**

Follow the directions for each recipe carefully. As the preparation is different from automatic bread making the pre-programmable timer cannot be used when making these recipes.

Always use the ingredients specified in recipes for successful gluten free baking.

Check with the yeast manufacturer to ensure that the yeast is gluten free. Only use active dry-yeast when making these recipes.

Ensure that the flour is gluten free. Buy it from a reliable source to ensure freshness.

**Xanthan Gum** is a fine creamy white powder, and acts as a substitute for gluten and gives structure to the bread so that the dough will rise. Xanthan Gum is food additive number 415

**Guar gum** is a powdery substance with a similar function to Xanthan Gum. It is high in fibre and can sometimes have a laxative effect on people with sensitive digestive systems. Guar gum is food additive 412.

Ensure that the vinegar used is gluten free. Vinegar helps to strengthen the dough to rise better.

**Lactose Intolerance:** the milk powder may be substituted with a soy milk powder. Substituting the milk powder with a soy milk powder will result in a heavier loaf. Coconut milk powder will give a pleasant flavour.



**NOTE!**

ALL INGREDIENTS MUST BE AT ROOM TEMPERATURE. THESE RECIPES ARE NOT SUITABLE TO USE WITH THE PRE-PROGRAMMABLE SETTING.



**NOTE!**

THE PREPROGRAMMABLE TIMER CANNOT BE USED WITH THE GLUTEN FREE RECIPES OR YEAST FREE BREAD SETTING.

## BROWN AND W

### LIQUID INGRED

Water

Oil

Eggs

Vinegar

### DRY INGREDIEN

white rice flour

brown rice flour

Xanthan or Guar

Sugar

Salt

Milk powder

Tandaco Yeast

### SETTING:

BASIC BREAD, M

### PROCEDURE

1. Mix liquid ing bowl.(Do not aerate the m
2. Mix dry ingre Using a pliab ingredients. ingredients a
3. Spoon doug with a spatul air bubbles. chamber.
4. Press Select - Medium.
5. Press Start.

After baking, pre Ultimate Baker's



**NOTE!**

ALL IN TEMPE NOT S PRE-P



## BROWN AND WHITE RICE BREAD

### LIQUID INGREDIENTS

|         |               |
|---------|---------------|
| Water   | 450ml         |
| Oil     | 3 tablespoons |
| Eggs    | 3 x 60g       |
| Vinegar | 1 teaspoon    |

### DRY INGREDIENTS

|                     |                   |
|---------------------|-------------------|
| white rice flour    | 405g / 2 1/4 cups |
| brown rice flour    | 180g / 1 cup      |
| Xanthan or Guar gum | 1 tablespoon      |
| Sugar               | 3 tablespoons     |
| Salt                | 1 1/2 teaspoons   |
| Milk powder         | 3 tablespoons     |
| Tandaco Yeast       | 2 teaspoons       |

### SETTING:

BASIC BREAD, Medium

### PROCEDURE

1. Mix liquid ingredients together in a small bowl. (Do not use electric mixer as this will aerate the mixture.)
2. Mix dry ingredients together in a large bowl. Using a pliable spatula, combine liquid and dry ingredients. Mix to a soft dough ensuring all ingredients are well combined.
3. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles. Lock bread pan into baking chamber.
4. Press Select to setting 'Basic Bread' – 2lb/1kg – Medium.
5. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.



NOTE!

ALL INGREDIENTS MUST BE AT ROOM TEMPERATURE. THESE RECIPES ARE NOT SUITABLE TO USE WITH THE PRE-PROGRAMMABLE SETTING.

## MOCK LIGHT RYE

### LIQUID INGREDIENTS

|              |               |
|--------------|---------------|
| Water        | 350ml         |
| Oil          | 4 tablespoons |
| Golden syrup | 2 tablespoons |
| Eggs         | 3 x 60g       |
| Vinegar      | 1 teaspoon    |

### DRY INGREDIENTS

|                     |                   |
|---------------------|-------------------|
| White rice flour    | 405g / 2 1/4 cups |
| brown rice flour    | 180g / 1 cup      |
| Xanthan or Guar gum | 1 tablespoon      |
| Brown sugar         | 3 tablespoons     |
| Salt                | 1 1/2 teaspoons   |
| Milk powder         | 60g / 1/2 cup     |
| Caraway seeds       | 2 tablespoons     |
| Tandaco Yeast       | 2 teaspoons       |

### SETTING:

BASIC BREAD, Medium

### PROCEDURE

1. Mix liquid ingredients together in a small bowl. (Do not use electric mixer as this will aerate the mixture.)
2. Mix dry ingredients together in a large bowl. Using a pliable spatula, combine liquid and dry ingredients. Mix to a soft dough ensuring all ingredients are well combined.
3. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles. Lock bread pan into baking chamber.
4. Press Select to setting 'Basic Bread' – 2lb/1kg – Medium.
5. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.



## CHEESY CHEDDAR

### LIQUID INGREDIENTS

|         |               |
|---------|---------------|
| Water   | 400ml         |
| Oil     | 3 tablespoons |
| Eggs    | 3 x 60g       |
| Vinegar | 1 teaspoon    |

### DRY INGREDIENTS

|                     |               |
|---------------------|---------------|
| White rice flour    | 360g / 2 cups |
| Brown rice flour    | 180g / 1 cup  |
| Xanthan or Guar gum | 1 tablespoon  |
| Sugar               | 3 tablespoons |
| Salt                | 1½ teaspoons  |
| Milk powder         | 3 tablespoons |
| Tandaco Yeast       | 2 teaspoons   |

### ADDITIONS

|                       |                |
|-----------------------|----------------|
| Grated cheddar cheese | 195g / 1½ cups |
|-----------------------|----------------|

### SETTING:

BASIC BREAD, Medium

### PROCEDURE

1. Mix liquid ingredients together in a small bowl. (Do not use electric mixer as this will aerate the mixture.)
2. Mix dry ingredients together in a large bowl. Using a pliable spatula, combine liquid and dry ingredients. Mix to a soft dough ensuring all ingredients are well combined. Fold in cheese.
3. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles. Lock bread pan into baking chamber.
4. Press Select to setting 'Basic Bread' – 2lb/1kg – Medium.
5. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

## SPICY SULTANA

### LIQUID INGREDIENTS

|         |               |
|---------|---------------|
| Water   | 350ml         |
| Oil     | 3 tablespoons |
| Eggs    | 3 x 60g       |
| Vinegar | 1 teaspoon    |

### DRY INGREDIENTS

|                     |               |
|---------------------|---------------|
| White rice flour    | 360g / 2 cups |
| Brown rice flour    | 180g / 1 cup  |
| Xanthan or Guar Gum | 1 tablespoon  |
| Sugar               | 3 tablespoons |
| Salt                | 1¼ teaspoons  |
| Milk powder         | 60g / ½ cup   |
| Ground cinnamon     | 1½ teaspoons  |
| Tandaco Yeast       | 2 teaspoons   |

### ADDITIONS

|          |              |
|----------|--------------|
| Sultanas | 130g / ¾ cup |
|----------|--------------|

### SETTING:

BASIC BREAD, Medium

### PROCEDURE

1. Mix liquid ingredients together in a small bowl. (Do not use electric mixer as this will aerate the mixture.)
2. Mix dry ingredients together in a large bowl. Using a pliable spatula, combine liquid and dry ingredients. Mix to a soft dough ensuring all ingredients are well combined. Fold in sultanas.
3. Spoon dough into bread pan, pressing down with a spatula after each spoonful, to eliminate air bubbles. Lock bread pan into baking chamber.
4. Press Select to setting 'Basic Bread' – 2lb/1kg – Medium.
5. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.



### NOTE!

ALL INGREDIENTS MUST BE AT ROOM TEMPERATURE. THESE RECIPES ARE NOT SUITABLE TO USE WITH THE PRE-PROGRAMMABLE SETTING.



## POLENTA AND

### LIQUID INGREDIENTS

Olive oil  
Eggs  
Milk

### DRY INGREDIENTS

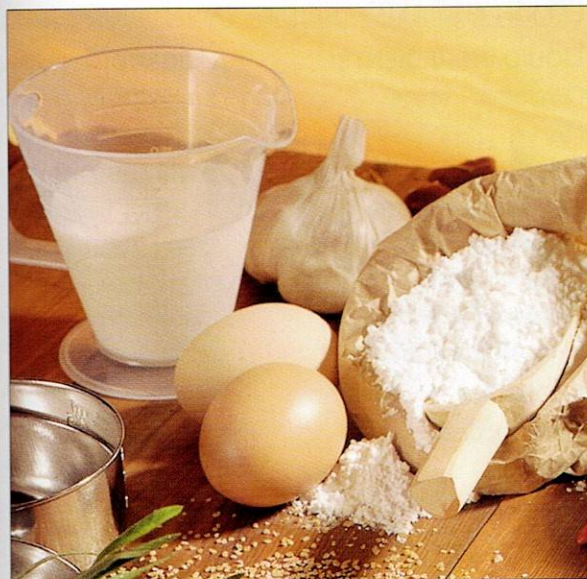
Self raising flour  
Sugar  
Polenta  
Bi-carbonate  
Capsicum, finely

### SETTING:

YEAST FREE



# Yeast free and muffin bread



All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy. There will be a weight variance in each loaf in this section.

The following recipes have been developed using Baking Power and or Bi-carbonate of Soda in place of the yeast used for traditional bread making. The texture of this type of bread is similar to a Damper style of bread.

**NOTE!** THE PRESET PROGRAMMABLE TIMER CANNOT BE USED. RECIPES IN THE YEAST FREE BREAD SECTION USE BI-CARBONATE OF SODA IN PLACE OF YEAST, WHICH COULD ACTIVATE PREMATURELY AND PREVENT THE LOAF FROM RISING.

**NOTE!** ALL INGREDIENTS MUST BE AT ROOM TEMPERATURE. ADD INGREDIENTS IN THE ORDER LISTED IN THE RECIPE.

## POLENTA AND CAPSICUM BREAD

### LIQUID INGREDIENTS

|           |         |
|-----------|---------|
| Olive oil | 125ml   |
| Eggs      | 3 x 60g |
| Milk      | 250ml   |

### DRY INGREDIENTS

|                          |                |
|--------------------------|----------------|
| Self raising flour       | 375g / 2½ cups |
| Sugar                    | 2 tablespoons  |
| Polenta                  | 170g / 1 cup   |
| Bi- carbonate of soda    | 1 teaspoon     |
| Capsicum, finely chopped | 55g / ½ cup    |

### SETTING:

YEAST FREE

### PROCEDURE

1. Add liquid ingredients to bread pan. Lock bread pan into baking chamber.
2. Press Select to setting 'Yeast Free Bread'
3. Press Start and mix for 1 minute.
4. With machine still running add dry ingredients and mix for 2 minutes, using a plastic spatula, scrape mixture down sides and corners of bread pan
5. While machine is still mixing, add capsicum.
6. After ingredients have mixed together well, close lid and leave Ultimate Baker's Oven to complete cycle.

After baking is complete, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.



## CHEESY BUTTERMILK BREAD

### LIQUID INGREDIENTS

|                |                     |
|----------------|---------------------|
| Butter, melted | 40g / 2 tablespoons |
| Eggs           | 3 x 60g             |
| Buttermilk     | 460 ml              |

### DRY INGREDIENTS

|                      |               |
|----------------------|---------------|
| Bread flour          | 600g / 4 cups |
| Salt                 | 1½ teaspoons  |
| Grain mustard        | 3 tablespoons |
| Grated tasty cheese  | 55g / ½ cup   |
| Bi-carbonate of soda | 1 teaspoon    |
| Baking powder        | 3 teaspoons   |

### SETTING:

YEAST FREE

### PROCEDURE

1. Add liquid ingredients to bread pan.
2. Press Select setting to 'Yeast Free Bread'.
3. Press Start and mix for 1 minute.
4. With machine still running add dry ingredients and mix for 2 minutes, using a plastic spatula, scrape mixture from sides, corners and base of bread pan.
5. After ingredients have mixed together well, close lid and leave Ultimate Baker's Oven to complete cycle.

After baking is complete, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

## LEMON AND RAISIN BREAD

### LIQUID INGREDIENTS

|            |               |
|------------|---------------|
| Olive oil  | 3 tablespoons |
| Eggs       | 3 x 60g       |
| Buttermilk | 400ml         |

### DRY INGREDIENTS

|                      |                |
|----------------------|----------------|
| Bread flour          | 525g / 3½ cups |
| Sugar                | 250g / 1 cup   |
| Grated lemon rind    | 1 tablespoon   |
| Bi-carbonate of soda | 2½ teaspoons   |

### ADDITIONS

|                |             |
|----------------|-------------|
| Finely chopped |             |
| Raisins        | 90g / ½ cup |

### SETTING:

YEAST FREE

### PROCEDURE

1. Combine 2 tablespoons of the measured flour with the raisins to coat. Set aside.
2. Add liquid ingredients to bread pan.
3. Press Select setting to 'Yeast Free Bread'.
4. Press Start and mix for 1 minute.
5. With machine still running add ingredients and mix for 2 minutes, using a plastic spatula, scrape mixture from sides, corners and base of bread pan.
6. While machine is still mixing, add raisins.
7. After ingredients have mixed together well, close lid and leave Ultimate Baker's Oven to complete cycle.

After baking is complete, press RESET. Remove bread from Ultimate Baker's Oven and baking pan. Cool on rack.

## EGGLESS CA

### LIQUID INGREDIENTS

Butter, melted  
Milk

### DRY INGREDIENTS

Self-raising flour  
Sugar  
Salt  
Caraway seeds  
Bi-carbonate of soda

### ADDITIONS

Finely chopped

### SETTING:

YEAST FREE

### PROCEDURE

1. Combine 2 tablespoons of the measured flour with the raisins to coat. Set aside.
2. Add liquid ingredients to bread pan.
3. Press Select setting to 'Yeast Free Bread'.
4. Press Start and mix for 1 minute.
5. With machine still running add ingredients and mix for 2 minutes, using a plastic spatula, scrape mixture from sides, corners and base of bread pan.
6. While machine is still mixing, add raisins.
7. After ingredients have mixed together well, close lid and leave Ultimate Baker's Oven to complete cycle.

After baking is complete, press RESET. Remove bread from Ultimate Baker's Oven and baking pan. Cool on rack.



## EGGLESS CARAWAY AND DATE BREAD

### LIQUID INGREDIENTS

Butter, melted 3 tablespoons  
Milk 360ml

### DRY INGREDIENTS

Self-raising flour 525g / 3 1/2 cups  
Sugar 185g / 3/4 cup  
Salt 1 1/2 teaspoons  
Caraway seeds 2 teaspoons  
Bi-carbonate of soda 1/2 teaspoon

### ADDITIONS

Finely chopped dates 80g / 1/2 cup

### SETTING:

YEAST FREE

### PROCEDURE

1. Combine 2 tablespoons of the measured flour with the dates to coat. Set aside
2. Add liquid and dry ingredients to bread pan.
3. Press Select to setting 'Yeast Free Bread'.
4. Press Start and mix for 3 minutes, using a plastic spatula, scrape mixture from sides, corners and base of bread pan.
5. While machine is still mixing, add dates.
6. After ingredients have mixed together well, close lid and leave Ultimate Baker's Oven to complete cycle.

After baking is complete, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

## ORANGE AND POPPYSEED BREAD

### LIQUID INGREDIENTS

Milk 320ml  
Poppyseeds 3 tablespoons  
Orange juice 3 tablespoons  
Butter, melted 3 tablespoons  
Grated orange rind 2 1/2 tablespoons  
Eggs 2 x 60g

### DRY INGREDIENTS

Self-raising flour 485g / 3 1/4 cups  
Sugar 250g / 1 cup  
Bi-carbonate of soda 1 1/4 teaspoons

### SETTING:

YEAST FREE

### PROCEDURE

1. Soak poppyseeds in the milk for 20 minutes.
2. Add liquid ingredients and poppyseed milk to bread pan.
3. Press Select to setting 'Yeast Free Bread'
4. Press Start and mix for 1 minute.
5. With machine still running add dry ingredients, using a plastic spatula, scrape mixture from sides, corners and base of bread pan.
6. After ingredients have mixed together well, close lid and leave Ultimate Baker's Oven to complete cycle.

After baking is complete, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.



## BANANA AND PECAN MUFFIN BREAD

### LIQUID INGREDIENTS

|                |               |
|----------------|---------------|
| Butter, melted | 3 tablespoons |
| Egg            | 2 x 60g       |
| Milk           | 80ml          |
| Mashed banana  | 380g / 1 cup  |

### DRY INGREDIENTS

|                      |                   |
|----------------------|-------------------|
| Bread flour          | 340g / 2 1/4 cups |
| Brown sugar          | 250g / 1 cup      |
| Salt                 | 1/2 teaspoon      |
| Baking powder        | 2 teaspoons       |
| Bi-carbonate of soda | 1/2 teaspoon      |

### ADDITIONS

|        |               |
|--------|---------------|
| Pecans | 70g / 1/2 cup |
|--------|---------------|

### SETTING:

YEAST FREE

### PROCEDURE

1. Add liquid ingredients to bread pan.
2. Press Select to setting 'Yeast Free Bread'
3. Press Start and mix for 1 minute.
4. With machine still running add dry ingredients and mix for 2 minutes, using a plastic spatula, scrape mixture down sides and corners of bread pan
5. While machine is still mixing, add pecans.
6. After ingredients have mixed together well, close lid and leave Ultimate Baker's Oven to complete cycle.

After baking is complete, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

## DAMPER

### LIQUID INGREDIENTS

|       |               |
|-------|---------------|
| Oil   | 2 tablespoons |
| Water | 390ml         |

### DRY INGREDIENTS

|               |               |
|---------------|---------------|
| Bread flour   | 600g / 4 cups |
| Milk powder   | 2 tablespoons |
| Salt          | 1 teaspoon    |
| Sugar         | 1 tablespoon  |
| Baking Powder | 6 teaspoons   |

### SETTING:

YEAST FREE

### PROCEDURE

1. Add liquid and dry ingredients to bread pan.
2. Press Select to setting 'Yeast Free Bread'.
3. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

## PREMIX DAMPER

### LIQUID INGREDIENTS

|       |              |
|-------|--------------|
| Oil   | 1 tablespoon |
| Water | 350ml        |

### DRY INGREDIENTS

|                 |               |
|-----------------|---------------|
| White bread Mix | 600g / 4 cups |
| Baking Powder   | 6 teaspoons   |

### SETTING:

YEAST FREE

### PROCEDURE

1. Add liquid and dry ingredients to bread pan.
2. Press Select to setting 'Yeast Free Bread'.
3. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

# Past



## PASTA DOUGH

Water  
Olive Oil  
Salt  
Plain flour  
Semolina

### SETTING:

Pasta

## EGG PASTA DOUGH

Eggs, lightly beaten  
Olive oil  
Salt  
Plain flour  
Semolina

### SETTING:

Pasta



# Pasta dough



## PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select to setting 'Pasta'.
5. Press Start.

At the end of the programme, press RESET. Remove bread pan from the baking chamber and remove Pasta dough. Dough is now ready for hand shaping or placing through a Pasta Extruder.



NOTE!

IF THE PASTA DOUGH APPEARS TOO STICKY OR SOFT, KNEAD DOUGH WITH ADDITIONAL FLOUR UNTIL DOUGH IS SMOOTH TO TOUCH.

## PASTA DOUGH

|             |               |
|-------------|---------------|
| Water       | 220ml         |
| Olive Oil   | 1 tablespoon  |
| Salt        | 1½ teaspoons  |
| Plain flour | 300g / 2 cups |
| Semolina    | 170g / 1 cup  |

## SETTING:

Pasta

## EGG PASTA DOUGH

|                      |               |
|----------------------|---------------|
| Eggs, lightly beaten | 4 x 60g       |
| Olive oil            | 1 tablespoon  |
| Salt                 | 1 teaspoon    |
| Plain flour          | 300g / 2 cups |
| Semolina             | 170g / 1 cup  |

## SETTING:

Pasta

## LAMB AND CORIANDER RAVIOLI

|             |       |
|-------------|-------|
| Pasta dough | 1 Qty |
|-------------|-------|

## LAMB FILLING

|                                |              |
|--------------------------------|--------------|
| Lean lamb mince                | 315g         |
| Minced garlic                  | 1 teaspoon   |
| Grated fresh Parmesan cheese   | 1 tablespoon |
| Finely chopped fresh coriander | 1 teaspoon   |
| Ground nutmeg                  | ¼ teaspoon   |
| Freshly ground black pepper    | ¼ teaspoon   |

## HANDSHAPING

1. Divide dough into two equal portions. Roll out each portion to a square approximately 30cm x 30cm.
2. Place filling ingredients in a glass bowl, mix well to combine.
3. Place teaspoons of filling 5cm apart over one of the pasta squares. Brush edges and between filling lightly with water and top with remaining pasta square. Press firmly between fillings and along edges and cut into squares using a pastry wheel. Sprinkle ravioli with a little flour.
4. Cook ravioli in boiling water in a large saucepan for 5 minutes, or until just tender. Drain well.



# White Prepackaged bread mix recipes

All recipes use local ingredients and Australian Standard Metric measuring tools (cup, spoons and weighing scales) for accuracy in producing a 2lb/1kg loaf of bread.

## PROCEDURE

1. Place ingredients into bread pan in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select to setting 'Basic Bread' – 2lb/1kg – Medium.
5. Press Loaf Control to 1.5LB/750g or 1LB/500g setting if required.
6. Press Crust Control to Dark, Light or Rapid setting if required.
7. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

## DEFIANCE WHITE BREAD MIX

### INGREDIENTS:

|                 | 2LB/1KG       |
|-----------------|---------------|
| Water           | 350ml         |
| White Bread Mix | 600g / 4 cups |
| Defiance Yeast  | 1½ teaspoons  |

### 1.5LB/750G

|                 |               |
|-----------------|---------------|
| Water           | 250ml         |
| White Bread Mix | 450g / 3 cups |
| Defiance Yeast  | 1¼ teaspoons  |

### 1LB/500G

|                 |               |
|-----------------|---------------|
| Water           | 200ml         |
| White Bread Mix | 300g / 2 cups |
| Defiance Yeast  | 1 teaspoon    |

## KITCHEN COLLECTION WHITE BREAD MIX

### INGREDIENTS:

|                          | 2LB/1KG       |
|--------------------------|---------------|
| Water                    | 330ml         |
| White Bread Mix          | 600g / 4 cups |
| Kitchen Collection Yeast | 2 teaspoons   |

### 1.5LB/750G

|                          |               |
|--------------------------|---------------|
| Water                    | 270ml         |
| White Bread Mix          | 450g / 3 cups |
| Kitchen Collection Yeast | 1½ teaspoons  |

### 1LB/500G

|                          |               |
|--------------------------|---------------|
| Water                    | 200ml         |
| White Bread Mix          | 300g / 2 cups |
| Kitchen Collection Yeast | 1¼ teaspoons  |

## SETTING – SELECT FROM:

BASIC BREAD, Light, Medium, Dark, Rapid

TIP: Substituting a tablespoon of water with a tablespoon of oil will give a more tender crumb and browner, crispier crust.

# Grain Prepackaged bread mix recipes

## PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select to Setting. 'Wholewheat' – 2lb/1kg – Medium
5. Press Loaf Control to 1.5LB/750g or 1LB/500g setting if required.
6. Press Crust Control to Dark, Light or Rapid setting if required.
7. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

# Who brea

## PROCEDURE

1. Place ingred
2. Wipe spills fr
3. Lock the bre
4. Press Select
5. Press Loaf C
6. Press Crust
7. Press Start.

After baking, pr

## DEFIANCE WHO

### INGREDIENTS:

Water  
Wholemeal Bread  
Defiance Yeast

## KITCHEN COLL

### INGREDIENTS:

Water  
Wholemeal Bread  
Kitchen Collection

## SETTING – SELE

Either WHOLEWH

TIP: A lighter textu  
using the Bas  
tender crumb

## DEFIANCE GRA

### INGREDIENTS:

Water  
Grain Bread Mix  
Defiance Yeast

## KITCHEN COLL

### INGREDIENTS:

Water  
Grain Bread Mix  
Kitchen Collection

## SETTING – SELE

Either WHOLEWH

TIP: A lighter textu  
water with a



# Wholemeal Prepackaged bread mix recipes

## PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select to Setting. 'Wholewheat' – 2lb/1kg – Medium
5. Press Loaf Control to 1.5LB/750g or 1LB/500g setting if required.
6. Press Crust Control to Dark, Light or Rapid setting if required.
7. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

## DEFIANCE WHOLEMEAL BREAD MIX

| INGREDIENTS:        | 2LB/1KG       | 1.5LB/750G      | 1LB/500G       |
|---------------------|---------------|-----------------|----------------|
| Water               | 400ml         | 270ml           | 200ml          |
| Wholemeal Bread Mix | 600g / 4 cups | 450g / 3 cups   | 300g / 2 cups  |
| Defiance Yeast      | 2 teaspoons   | 1 1/4 teaspoons | 1 1/2 teaspoon |

## KITCHEN COLLECTION WHOLEMEAL BREAD MIX

| INGREDIENTS:             | 2LB/1KG       | 1.5LB/750G      | 1LB/500G        |
|--------------------------|---------------|-----------------|-----------------|
| Water                    | 350ml         | 290ml           | 220ml           |
| Wholemeal Bread Mix      | 600g / 4 cups | 450g / 3 cups   | 300g / 2 cups   |
| Kitchen Collection Yeast | 2 teaspoons   | 1 1/2 teaspoons | 1 1/4 teaspoons |

## SETTING – SELECT FROM:

Either WHOLEWHEAT, Light, Medium, Dark, Rapid or BASIC BREAD, Light, Medium, Dark, Rapid

TIP: A lighter textured Wholemeal bread can be achieved by using 2/3 Wholemeal Bread Mix with 1/3 White Mix and using the Basic Bread Setting. Substituting a tablespoon of water with a tablespoon of oil will give a more tender crumb and browner, crisper crust.

## DEFIANCE GRAIN BREAD MIX

| INGREDIENTS:    | 2LB/1KG         | 1.5LB/750G      | 1LB/500G      |
|-----------------|-----------------|-----------------|---------------|
| Water           | 310ml           | 270ml           | 200ml         |
| Grain Bread Mix | 600g / 4 cups   | 450g / 3 cups   | 300g / 2 cups |
| Defiance Yeast  | 1 1/2 teaspoons | 1 1/4 teaspoons | 1 teaspoon    |

## KITCHEN COLLECTION GRAIN BREAD MIX

| INGREDIENTS:             | 2LB/1KG       | 1.5LB/750G      | 1LB/500G        |
|--------------------------|---------------|-----------------|-----------------|
| Water                    | 350ml         | 270ml           | 200ml           |
| Grain Bread Mix          | 600g / 4 cups | 450g / 3 cups   | 300g / 2 cups   |
| Kitchen Collection Yeast | 2 teaspoons   | 1 3/4 teaspoons | 1 1/2 teaspoons |

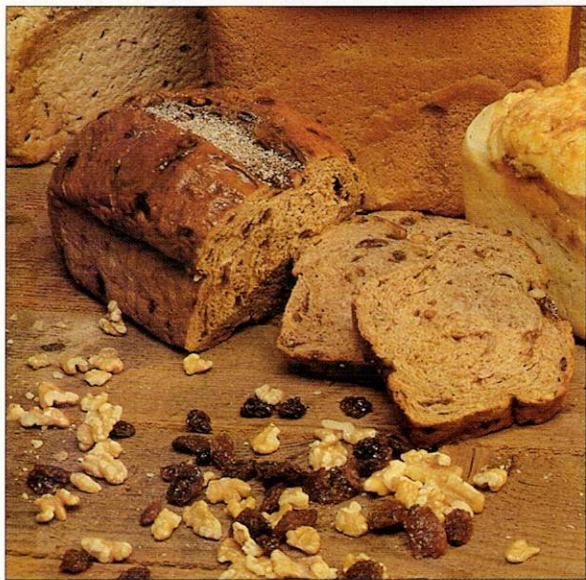
## SETTING – SELECT FROM:

Either WHOLEWHEAT, Light, Medium, Dark, Rapid or BASIC BREAD, Light, Medium, Dark, Rapid

TIP: A lighter textured bread can be achieved by using the Basic Bread Setting. Substituting a tablespoon of water with a tablespoon of oil will give a more tender crumb and browner, crisper crust.



# Fruit Bun Loaf Prepackaged bread mix recipes



## PROCEDURE

1. Place ingredients into bread pan, in the exact order listed in the recipe.
2. Wipe spills from outside of bread pan.
3. Lock the bread pan into position in the baking chamber and close the lid.
4. Press Select to Setting. 'SWEET' – 2lb/1kg – Medium
5. Press Loaf Control to 1.5LB/750g or 1LB/500g setting if required.
6. Press Crust Control to Dark, Light or Rapid setting if required.
7. Press Start.

After baking, press RESET. Remove bread from Ultimate Baker's Oven and bread pan. Cool on rack.

## DEFIANCE FRUIT BUN LOAF BREAD MIX

### INGREDIENTS:

|                    | 2LB/1KG       | 1.5LB/750G    | 1LB/500G      |
|--------------------|---------------|---------------|---------------|
| Water              | 330ml         | 250ml         | 200ml         |
| Bun Loaf Bread Mix | 600g / 4 cups | 450g / 3 cups | 300g / 2 cups |
| Defiance Yeast     | 2 teaspoons   | 1½ teaspoons  | 1 teaspoon    |

### ADD TO THE DRIED FRUIT, NUT AND HERB DISPENSER

|                                                                                |              |               |              |
|--------------------------------------------------------------------------------|--------------|---------------|--------------|
| Dried Fruit (e.g. Sultanas, Currants, Raisins, Mixed Fruit, Fruit Medley, etc) | 185g / ¾ cup | 170g / ⅔ cups | 125g / ½ cup |
|--------------------------------------------------------------------------------|--------------|---------------|--------------|

TIP: For more variety other dried fruits such as apricots, apples, pears, dates, bananas, etc., which have been chopped, can be substituted for the above.

### SETTING – SELECT FROM:

Either SWEET

or BASIC BREAD, Light, Medium, Dark, Rapid

## Glaze

The following Glaze recipes can be prepared and will serve 12-16 loaves.

### CHOCOLATE GLAZE

2 tablespoons butter  
¾ cup icing sugar  
1 tablespoon cocoa powder  
½ teaspoon vanilla extract  
1 tablespoon milk

Combine ingredients in a bowl and mix until thin enough to drizzle.

### HOT CROSS BREAD AND BROWN BREAD

½ cup icing sugar  
¼ teaspoon allspice  
¼ teaspoon ground cloves  
1 tablespoon water

Combine ingredients in a bowl and mix until thin enough to drizzle.

### CITRUS GLAZE

½ cup icing sugar  
1 teaspoon grated orange zest  
1 teaspoon grated lemon zest  
1 tablespoon lemon juice

Combine ingredients in a bowl and mix until thin enough to drizzle.

### VANILLA GLAZE

½ cup icing sugar  
½ teaspoon vanilla extract  
2 teaspoons milk

Combine ingredients in a bowl and mix until thin enough to drizzle.

### GELATINE GLAZE

3 tablespoons water  
1½ tablespoons gelatin  
3 teaspoons sugar

Place ingredients in a bowl and heat until sugar is dissolved.



## Glazes & butters

The following Glazes and Butters are easy and quick to prepare and will enhance the flavour of your breads.

### CHOCOLATE GLAZE

2 tablespoons butter or margarine, melted  
 ½ cup icing sugar  
 1 tablespoon cocoa  
 ½ teaspoon vanilla essence  
 1 tablespoon milk

Combine ingredients until smooth and thin enough to drizzle.

### HOT CROSS BUN AND BROWN BUN GLAZE

½ cup icing sugar  
 ¼ teaspoon allspice  
 ¼ teaspoon ground cinnamon  
 1 tablespoon water

Combine ingredients until smooth and thin enough to drizzle.

### CITRUS GLAZE

½ cup icing sugar  
 1 teaspoon grated lemon rind  
 1 teaspoon grated orange rind  
 1 tablespoon lemon or orange juice

Combine ingredients until smooth and thin enough to drizzle.

### VANILLA GLAZE

½ cup icing sugar  
 ½ teaspoon vanilla essence  
 2 teaspoons milk

Combine ingredients until smooth and thin enough to drizzle.

### GELATINE GLAZE

3 tablespoons water  
 1½ tablespoons sugar  
 3 teaspoons gelatine

Place ingredients in small saucepan, cook over a low heat until sugar and gelatin dissolves. Brush over hot bread.

### COCONUT ICING

125g / ¾ cup icing sugar  
 3 teaspoons butter  
 ½ teaspoons vanilla essence  
 4 tablespoons desiccated coconut  
 3-4 tablespoons hot water

Combine icing sugar, butter, vanilla essence, coconut and enough water to mix to a thin consistency. Spread icing over twists while they are still hot.

### GINGER-PECAN BUTTER

125g butter  
 1½ tablespoons ground ginger  
 ⅓ cup pecans, finely ground  
 1 tablespoon brown sugar  
 ½ teaspoon allspice

Combine ingredients until smooth.

### GARLIC BUTTER

125g butter, softened  
 2 garlic cloves, crushed  
 Salt and pepper

Combine ingredients until smooth.

### LEMON BUTTER

125g butter, softened  
 2 teaspoons lemon juice  
 1 teaspoon finely grated lemon rind  
 Cayenne pepper

Combine ingredients until smooth.

### HERB BUTTER

125g butter, softened  
 2 tablespoons chopped fresh herbs eg., parsley, chives, rosemary, basil  
 Salt and pepper

Combine ingredients until smooth.

### MUSTARD BUTTER

125g butter, softened  
 3 tablespoons prepared mustard  
 ½ teaspoon black pepper

Combine ingredients until smooth.



# Breville

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Model BB400

Issue 3/98

E/Large Fruit /Nut Dispenser